

Cheesecake – Henderson's Creamy Rich
(From the Official Residence in Bridgetown)
Colleen Swords - IFM

Ingredients:**Crust:**

- 1 ¼ cups of graham cracker crumbs (300 ml)
- ⅓ cup of melted sweet butter (unsalted) (75 ml)

Filling:

- 3 packages (each 8 oz/250 g) softened cream cheese
- 1 cup of granulated sugar (250 ml)
- 5 eggs
- 1 teaspoon of vanilla (5 ml)
- 1 cup of sour cream (250 ml)
- 2 tablespoons of rum (25 ml)
- 1 tablespoon of granulated sugar (15 ml)

Instructions:**Crust:**

- In a small bowl combine crumbs and butter; mix well
- Press onto bottom and sides of a 9 inch (23 cm) springform pan.
Refrigerate until needed

Filling:

- Preheat oven to 325 F (160 C). In a mixing bowl, beat cheese 2 to 3 minutes, until fluffy. Add sugar and beat 5 minutes longer, until smooth and creamy. Add eggs, 1 at a time, beating well after each addition. Add vanilla; beat 1 minute until well combined
- Pour filling into crust and bake for 1 hour, or until tester comes out clean. Remove from oven and let cool 5 minutes
- In a small bowl combine sour cream, rum, and sugar; mix well
- Spread over cheesecake. Return to oven and bake for 5 minutes longer. Remove and cool well

Makes 12 servings.

NOTE: Some people put fruit on top. Henderson never did because it spoils the special taste of rum mixed with sour cream.