

Daisy Cakes

PORK RIND CRUSTED CHEESECAKE

The bells and whistles come from the toppings...
Moonshine caramel sauce, Crumbled bacon toffee...Enjoy!

PORK RIND CRUST INGREDIENTS

- 2 (4 oz) bags original Pork rinds (coarse-grind) in food processor
- 1/2 cup flour
- 1/3 cup granulated sugar
- 2 eggs, beaten
- 1/4 cup bacon grease/butter (2 tablespoons each) melted

PORK RIND CRUST

1. Preheat the oven to 350°F.
2. Line an 11x14 inch sheet pan (with sides) with foil. Spray with nonstick spray.
3. In a large bowl combine pork rinds, flour & sugar. Make sure they're well blended.
4. Add beaten eggs and grease/butter. Toss just to combine wet and dry ingredients.
5. Pour into prepared pan. Press to cover.
6. Bake 350 degrees 15 minutes. Remove from oven. Cool completely.

CHEESECAKE INGREDIENTS

- 4 (8 oz) cream cheese, full fat, room temp.
- 1 cup sugar
- 4 eggs, room temp
- 1 tablespoon vanilla extract

CHEESECAKE

1. In a stand mixer, fitted with wire whisk, blend cream cheese on high until smooth and creamy. Scrape down sides and around bottom.
2. Add sugar and blend. Add eggs and vanilla. Slowly increase speed to high. Blend on high one minute. Scrape down sides and around bottom.
3. Continue to mix on high speed for one additional minute. Pour cheesecake mixture onto cooled crust. Spread evenly over crust.
4. Bake 350 degrees, on middle rack, 30-40 minutes until cheesecake is firm and nicely browned.

