



CINNAMON CHEESCAKE

1¼ CUP GRANOLA
1LB. CREAM CHEESE AT ROOM TEMPERATURE
1 CUP GRANULATED SUGAR
1 TABLESPOON VANILLA EXTRACT
1 TEASPOON GROUND CINNAMON
¼ TEASPOON SALT
4 EGGS
½ CUP HEAVY CREAM
1 CUP CHERRY PIE FILLING

PREHEAT OVEN TO 350 DEGREES.
SPRINKLE GRANOLA INTO BOTTOM OF AN 8-INCH SPRING FORM PAN.
BAKE FOR 10 MINUTES.

REDUCE OVEN TO 300 DEGREES.

IN A LARGE BOWL, BEAT CREAM CHEESE UNTIL SMOOTH.
ADD SUGAR, VANILLA, CINNAMON, SALT, EGGS AND CREAM. BEAT UNTIL COMBINED.
POUR MIXTURE INTO A SPRING FORM PAN.

BAKE 1 HOUR.
TURN OVEN OFF AND LEAVE PAN IN OVEN WITHOUT OPENING DOOR FOR 1 HOUR.

REMOVE CAKE FROM OVEN AND LET COOL TO ROOM TEMPERATURE.

REMOVE SIDE OF PAN.

SPREAD CHERRY PIE FILLING OVER TOP AND REFRIGERATE FOR SEVERAL HOURS.

YIELD: 10 SERVINGS
10 MINUTES TO PREP
2 HOUR, 10 MINUTES TO COOK
5 HOURS TO SET

