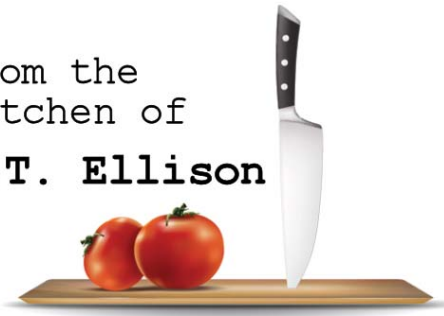


From the
kitchen of

J.T. Ellison



Ingredients:

- ✓ 5 tablespoons butter, softened
- ✓ ⅓ cup packed brown sugar
- ✓ 1 cup all-purpose flour
- ✓ ¼ cup chopped pecans

Filling:

- ✓ 1 package (8 ounces) cream cheese
- ✓ ½ cup sugar
- ✓ 1 egg
- ✓ 1 tablespoon lemon juice
- ✓ 2 teaspoons lemon peel
- ✓ ½ teaspoon vanilla extract

Cheesecake Diamonds

(yields 16 servings)

What better way to celebrate all of our diamonds this month than with a rich and yummy dessert? Luscious cheesecake is always a winner.

Directions:

- In a small bowl, cream butter and brown sugar until light and fluffy. Gradually add flour to creamed mixture and mix well. Stir in pecans.
- Set aside 1 cup for topping. Press the remaining mixture into a greased 8-in. square baking pan. Bake at 350° for 10-12 minutes or until set. Cool on a wire rack.
- In another small bowl, beat cream cheese and sugar until smooth. Add egg, beating just until combined. Beat in the cream, lemon juice, peel and vanilla. Spread over crust. Sprinkle with reserved topping.
- Bake at 350° for 20-22 minutes or until center is almost set. Cool on a wire rack for 1 hour.
- Refrigerate overnight. Cut into diamonds. Refrigerate leftovers.
- **Yield:** 16 servings.

*As seen in J.T. Ellison's newsletter. For more recipes, visit JTEllison.com.
Want a wine to go with your recipe? Check out J.T.'s wine blog,
The Wine Vixen, at TheWineVixen.com.*

