



Eggnog Cheesecake

Ingredients:

- 2 pkgs. (5½ oz. each) chocolate-laced pirouette cookies
- 1/3 cup graham cracker crumbs
- 3 tablespoons margarine, melted
- 2 pkgs. (8 oz. each) cream cheese, softened
- 2 cups cold prepared eggnog, divided
- 1¾ cups cold milk
- 2 pkgs. (4-serving size each) INSTANT pudding and pie filling, French Vanilla or Vanilla flavor
- 1 tablespoon rum
- 1/8 teaspoon ground nutmeg
- Whipped topping, thawed (optional)
- Ribbon (optional)

Directions:

- Reserve 1 cookie for garnish, if desired.
- Cut 1-inch piece off 1 end of each of the remaining cookies. Crush 1-inch pieces into crumbs; set aside remaining cookies for sides of cake.
- Combine cookie crumbs, graham cracker crumbs and margarine until well mixed. Press crumb mixture firmly onto bottom of 9-inch springform pan.
- Beat cream cheese at low speed of electric mixer until smooth. Gradually add 1 cup of eggnog, blending until mixture is very smooth.
- Add remaining eggnog, milk, pudding mix, rum and nutmeg. Beat until well blended, about 1 minute. Pour cream cheese mixture carefully into pan. Chill until firm, about 3 hours.
- Run hot metal spatula or knife around edges of pan before removing sides of pan.
- Press remaining cookies, cut-sides down, into sides of cake.

- Garnish with whipped topping and reserved cookie, if desired. Tie ribbon around cake, if desired.

Prep time: 45 minutes

Chill time: 3 hours

Yield: 12 servings