



Mango Amaretto Cheesecake Recipe for Crust

CAKE SERVES 12 - 14
MINI CAKES SERVE 10 - 12

INGREDIENTS:

Crust:

1½ cups graham cracker crumbs
½ cup granulated sugar
6 tablespoons unsalted butter, melted

INSTRUCTIONS:

For Crust:

1. Preheat oven to 325° F. Lightly butter a 9-inch springform pan with 2¾-inch high sides.
2. Stir graham cracker crumbs and sugar in medium bowl to blend.
3. Add melted butter and stir until evenly moistened.
4. Press crumb mixture firmly onto bottom (not sides) of prepared pan (or mini muffin cups).
5. Bake until crust is set, about 12 minutes.
6. Cool completely. Maintain oven temperature.

