



# Banana Rum Cheesecake

Ingredients	Weights
Cream Cheese	3 lb
Sugar	1 ½ c
Corn Starch	¼ c
Flour	¾ c
Egg Yolks	5
Whole Eggs	5
Heavy Cream	½ c
Lemon Juice	¼ c
Dark Rum	½ c
Vanilla	1 tsp
<b>Chiquita Banana Puree</b>	<b>24 oz</b>

## Graham Cracker Crumb Crust

Graham Crackers, Ground	8 oz
Melted Butter	3 oz
Sugar	3 oz

Makes 2 – 9" Cheese Cakes

## Method

Beat at medium speed in mixing bowl softened cream cheese with sugar. Add cornstarch then flour and continue to scrape down to avoid lumps. Gradually add eggs until smooth; add heavy cream, lemon juice, dark rum and vanilla. Blend in Chiquita Banana Puree. Pour into two 9" spring form pans lined with graham cracker crumb crust. Bake at 350 for 40-50 minutes. Chill overnight before serving.

## Graham Cracker Crumb Crust

Mix together crumbs and sugar; add melted butter. Pour crumb mixture into spring form and press together to form an even layer.

