

Shenandoah Vineyards

HONEY-YOGURT CHEESE CAKE WITH BLACK MUSCAT TOPPING

CRUST

2/3 Cup - Butter (melted)
1/2 Cup - Walnuts (chopped)
1/4 Cup - Honey
3/4 Cup - Whole Wheat Flour
3/4 Cup - Graham Crackers (crumbled)

Stir all ingredients until mixed. Press into lightly oiled 10-inch pie dish. Bake at 350° for 15 minutes or until lightly browned (or 5 to 6 minutes on full power in microwave oven).

FILLING

1 1/2 pounds – cream cheese
1 Cup – Plain Yogurt
1/2 Cup – Honey
1/2 Teaspoon – Vanilla

Cut cheese into small chunks. Put into food processor. Add remaining ingredients and mix until smooth. Spoon into cooled shell and refrigerate overnight before serving.

Topping

Mix 2 parts **Shenandoah Vineyards Black Muscat** with 3 parts Raspberry Jam until well combined. Drizzle over Individual pieces before serving. Feel free to add fresh berries and powdered sugar to further enhance the look after drizzling the topping.