



## Herbed Garden Savory Cheesecake

325°F

6-inch cheesecake pan

With the flavors and subtle characteristics of Jarlsberg® and Woolwich Dairy® Cheddar you will have the beginnings of a great party. Try this cheesecake warm and spread it on top of whole-wheat crackers.

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| 1 cup   | whole wheat cracker crumbs                   |
| 2 tbsp  | unsalted butter, melted                      |
| 8 ozs   | cream cheese, softened                       |
| 1 large | egg  |
| 1 cup   | Jarlsberg®, finely shredded                  |
| 1 cup   | Woolwich Dairy® Cheddar, finely shredded     |
| 1/3 cup | bell peppers, diced (red, yellow, orange)    |
| 2 tbsp  | fresh herbs, chopped (dill, rosemary, thyme) |
| 1/2 tsp | dried onion flakes                           |

1. In a bowl, combine cracker crumbs and melted butter, until it resembles wet sand. Press into bottom of cheesecake pan. Set aside.
2. In a large bowl, with a rubber spatula blend cream cheese and egg until fully blended.
3. Fold in Jarlsberg®, Woolwich Dairy® Cheddar, bell peppers, fresh herbs and onion flakes,
4. Place mixture into prepared pan, smoothing to sides. Place in pre-heated oven; bake until center is firm, about 25 to 30 minutes.
5. Let cool on a rack for 1 hours prior to removing from the pan.

**Tip:** You can make this up to 4 months in advance. To store, wrap cooled baked cheesecake in plastic wrap and then foil, making sure all of the sides are sealed in. Date and freeze.

**To serve warm:** Cover cheesecake completely in foil, place in a 350°F oven for 20 minutes. If its directly from the refrigerator and if it is room temperature , about 10 minutes.