



Mary's Vignoles Cheesecake

Recipe by our neighbor Mary Wilber

Crust

½ C All purpose flour
½ C. Finely chopped walnuts
2 T. Brown sugar
1/8 t Salt
2 T. Melted butter

Filling

24 oz Cream cheese
1½ C. Sugar
4 Eggs
2 C. Dairy sour cream
1 C. Cream for whipping
¼ C. Hunt Country **Vignoles**

Glaze

1½ C. Vanessa (or any other New York seedless) grapes, halved
½ C. Sugar
2 T. Water
¼ C. Hunt Country **Vignoles** wine
2 drops Red food coloring (if desired)
2 T. Light corn syrup

1. Make crust: mix flour, walnuts, brown sugar and salt in a small bowl. Add melted butter and toss with fork. Pat into lightly buttered 9" springform pan (at least 3" deep) and bake 10 minutes in 350 degrees.
2. Make filling: Soften cream cheese in large bowl; gradually beat in sugar until fluffy. Add eggs, 1 at a time beating well after each; beat in remaining ingredients; pour into prepared crust. Bake at 325° degrees for one hour; turn heat off; let cake remain in oven, with door closed, 1 hour longer.
3. Remove from oven; cool in pan on wire rack (cake will settle slightly in center as it cools.) Loosen cake around edge with knife; release spring and carefully lift off side of pan; place cake on plate. Allow cheesecake to cool.
4. Make glaze: In a saucepan combine the sugar and cornstarch, blend in ¼ C. of Hunt Country Vignoles plus 1/2 C. of water. Cook mixture over moderately high heat, stirring until thick and clear. Remove the pan from the heat and stir in the corn syrup and food coloring (if desired). Let the topping cool until lukewarm.
5. Arrange the halved grapes on top of cheesecake. Pour desired amount of topping over the grapes. Chill at least 3 hrs. or overnight.
6. Enjoy with chilled Hunt Country **Vignoles** or **Late Harvest Vignoles**.