



GLUTEN-FREE CHEESECAKE

w/ Fresh Figs & Honey

Servings: 8

Ingredients

Base:

- 6 oz. crushed gluten-free cookies
- 4 oz. mascarpone cheese
- 3 Tbsp. butter melted

Cake:

- 1 lb. soft cream cheese at room temperature
- 1 1/4 cup sugar
- 6 ounces cream
- 2 ounces mascarpone cheese
- 1 Tbsp. of gelatin
- 8 fresh figs halved
- 1/4 cup organic honey

Directions

1. In a medium mixing bowl combine the crushed cookies, mascarpone and butter. Mix them until a dough comes together. Press the cookie mixture into the bottom of 9-inch springform pan.
2. In another mixing bowl, beat the cream cheese until smooth. Add the sugar, cream and mascarpone and gently stir together.
3. In a small bowl cover the gelatin with just enough boiling water to cover. Add it to the cheese mixture.
4. Pour the cheese mixture on top of the base through a strainer and refrigerate it for at least 4 hours.
5. Arrange the raw figs on top and drizzle with the honey.