

Roquefort Herb Cheesecake with Pear Brandy Jam



Ingredients:

¼ to ½ cup	Walnuts or pecans
2 8-ounce packages	Cream cheese, softened
2 4-ounce packages	Bleu or Roquefort cheese
½ cup	Sour cream
2 Tablespoons	Chives, fresh, chopped
1 Tablespoon	Parsley, fresh, chopped
2 Large	Eggs
2 Tablespoons	All-purpose flour
1 6-ounce jar	Pear Brandy Jam

Directions: Preheat oven to 325 degrees F. In large bowl, beat cream cheese, bleu cheese, sour cream, chives and parsley using an electric mixer at medium speed until all ingredients are blended. Add eggs, 1 at a time. Fold in flour. Spoon mixture into lightly greased 7-inch spring form pan.

Bake at 325 degrees F for 1 hour or until set. Let cool in pan for about 30 minutes. When completely cooled, cover and refrigerate overnight. Transfer cheesecake to platter and top with Pear Brandy Jam and sprinkle with nuts. Serve with crackers.

