

Pork Rind- Crusted Cheesecake
Makes one 10 x 15 – inch cake

Ingredients:

Crust:

1 12-ounce bag original pork rinds, crushed in the bag
½ cup unbleached all-purpose flour
½ cup sugar
2 large eggs, beaten
2 tablespoons bacon grease
2 tablespoons butter, melted

Cheesecake:

4 8-ounce cream cheese at room temperature
1 cup (packed) light brown sugar
5 large eggs at room temperature
1 tablespoon lemon juice
1 tablespoon vanilla extract

Directions:

Crust:

Preheat the oven to 350°F. Cover a 10 x 15 x 1-inch jelly roll pan with heavy duty foil. Spray with nonstick spray.

In a large mixing bowl, using your hands, crush the pork rinds until coarse. Add the flour, sugar, beaten eggs, bacon grease, and butter. Toss all of the ingredients together just until combined. Press into the prepared pan.

Bake for 15 minutes. Cool completely.

Cheesecake:

In a stand mixer fitted with the paddle attachment, beat cream cheese on high speed until smooth and creamy, 2 minutes.

Add sugar and continue beating on high speed for 1 minute. Add eggs, lemon juice and vanilla. Slowly increase speed to high. Beat on high for 1 minute. Scrape down sides of bowl and around bottom. Continue to beat on high speed for 1 additional minute.

Spread mixture evenly over cooled crust.

Bake until cheesecake is firm and nicely browned, 35-40 minutes.