

## Light and Fluffy Cheesecake



### Crust

1 package Yumee Yumee Dreamees mix  
1/2 cup finely ground pecans  
2 tablespoons granulated sugar  
1/4 teaspoon ground nutmeg  
7 tablespoons butter, cold  
1/4 cup half and half cream

### Filling

3 (8 ounce) packages cream cheese, softened  
1/2 cup butter, softened  
1 1/2 cups granulated sugar  
1 cup sour cream  
3 tablespoons corn starch  
1 1/2 tablespoons tapioca flour  
1 1/2 tablespoons white rice flour  
4 eggs  
1 tablespoon lemon juice  
1/2 tablespoon vanilla extract

### Topping

1 (21 ounce) can cherry pie filling  
Fresh whipped cream for garnish

**In a large bowl**, combine Yumee Yumee Dreamees mix, pecans, sugar, and nutmeg. Mix well. Cut butter into dry ingredients until mixture resembles coarse crumbs. Stir in half and half cream, mix well until dough is moistened.

Form into a ball. Press dough into the bottom and 2 inches up sides of a greased non-stick 10 inch springform pan. Place pan on a baking sheet and bake crust at 375 degrees for 8 minutes. Cool on a wire rack.

**In a large bowl**, beat cream cheese, butter, and sugar until light and fluffy. Add sour cream and mix well. Add cornstarch, tapioca flour, and white rice flour, mix well. Add eggs and mix on low speed until combined. Add lemon juice and vanilla, mix well. Pour mixture over crust.

**Bake** at 325 degrees for 60 minutes, or until center is almost set. Cool on a wire rack for 10 minutes. Carefully loosen sides from springform pan. Cool an additional 1 hour and chill for 8 hours, or overnight.

**To serve cheesecake**, removes sides from springform pan. Top with chilled cherry pie filling and garnish with whipped cream.

**Cook's Note:** *Electric mixer required.*

