














# Almond Crusted Cheesecake

**DISNEY'S** Grand Floridian Resort & Spa  
Narcoossee's

## Ingredients

-  30 oz. cream cheese
-  7 ½ oz. sugar
-  2 oz. sour cream
-  4 oz. whole eggs
-  ¼ oz. almond essence
-  2 oz. heavy cream
-  ¼ sheet yellow cake or
-  1 layer of pie dough
-  15 oz. whipped cream
-  7 ½ oz. sugared almonds
-  1 oz. chocolate dust, for garnish
-  2 ½ oz. semi-sweet chocolate, for garnish
-  10 oz. white ganache, for garnish



ΚΕΣΟΚΛ & ΣΠΥ  
ΣΚΑΥΔ ΕΓΚΡΙΔΙΩΝ

## Directions

1. Grease individual molds.
2. Roll out pie dough or cut cake 1/4 to 3/4 inch thick and line bottom of the molds.
3. Combine cream cheese and sugar in a mixing bowl. Mix until smooth.
4. Blend in eggs and almonds. Mix until smooth.
5. Pour mixture into molds.
6. Bake in a water bath at 300 degrees for approximately 2 hours, or until filling is set.
7. Serve cold and top with sugared almonds and other garnish items prior to serving.



