

# Blue Cheesecake with Honey

Pair with Harney Lane's Lizzy James Port-Style Dessert Wine



## Ingredients:

7 oz oatcakes (found in the specialty cheese aisle) or graham crackers, pulsed to fine crumbs in a food processor (1 1/2 cups)  
1/2 cup walnuts, toasted and pulsed to fine crumbs  
2 packages (8 oz each) plus 4 tbsp cream cheese, room temperature  
1 stick butter, melted  
1/2 cup sour cream  
3 large eggs, lightly beaten  
7 tbsp flour  
9 oz blue cheese, crumbled (about 2 cups)  
1 tbsp chopped fresh thyme  
2 tsp honey, plus more for serving

## Directions:

Preheat oven to 275°. Grease the bottom and sides of an 8-inch springform pan.

In a large bowl, thoroughly combine oatcake, walnut crumbs, butter, a pinch of salt and black pepper. Transfer the crust mixture to pan. Spread the crumbs in an even layer, pressing with the back of a spoon to compact. Refrigerate while creating the filling.

In a large bowl, use an electric mixer to beat the cream cheese at medium speed until smooth. Add sour cream; beat again until smooth. Add eggs in three additions, beating to blend in between. Sift flour over cream cheese mixture; season and fold to blend. Fold in blue cheese, thyme and 2 tsp honey.

Spoon filling over crust, smoothing the top. Bake until cake wobbles very slightly in the center, about 1 hour. Turn off heat to let cake cool completely in the oven, about 2 hours. Slice and serve with a drizzle of honey.

---