

# Our State eats

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## Savory Gorgonzola Cheesecake *with* Peach Preserves

Yield: 10 to 12 servings.

### For the preserves:

- 2 cups peaches, peeled, pitted, and cut into ½- to 1-inch pieces (about 3 to 5 peaches)
- 2 tablespoons fresh lemon juice
- ⅓ cup water
- 2 tablespoons powdered pectin
- 1 cup granulated sugar

Add peaches to a medium saucepan over medium-high heat; stir in lemon juice, water, and pectin. Bring mixture to a rolling boil. Stir in sugar. Return to a boil and continue to boil for 1 to 2 minutes, stirring frequently, until peaches reach desired consistency.

Remove pan from heat. Skim foam from top and discard. Spoon peach mixture into a clean glass jar and allow to sit on counter until it reaches room temperature. Peach preserves will thicken while cooling. Once cool, seal with lid and place in refrigerator until ready to use, up to 3 weeks.

### For the crust:

- 8 tablespoons salted butter, melted
- 1 cup unbleached all-purpose flour
- 1 cup pecans, chopped

Preheat oven to 350°. Grease bottom and sides of a 9-inch springform pan with cooking spray.

In a medium mixing bowl, combine melted butter and flour with a wooden spoon or your hands. Stir in chopped pecans and form into a dough.

Firmly press dough into prepared pan.

Bake for about 20 minutes or until crust begins to turn golden brown. Remove from oven and let cool.



### For the cheesecake:

- 16 ounces cream cheese, softened
- 2 cups crumbled Gorgonzola, at room temperature
- ⅔ cup sour cream
- 3 tablespoons honey
- ¼ teaspoon kosher salt
- ¼ teaspoon black pepper
- 3 large eggs, at room temperature

While crust cools, lower oven temperature to 300°.

Using an electric mixer, beat cream cheese and Gorgonzola in a large bowl until light and fluffy, about 5 minutes. Add sour cream, honey, salt, and pepper, and beat until blended. Add eggs one at a time, mixing well after each addition. Pour the filling into the crust.

Bake for 1 hour and 20 minutes or until set and lightly browned.

Remove cheesecake from oven and cool to room temperature. Cover with plastic wrap and refrigerate for 4 hours or overnight. Spread peach preserves over top and serve.

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