

## Stokes Purple Cheesecake With Oatmeal Pecan Crust

### Oatmeal Crust

- 1-1/3 cups flour
- 1/2 cup firmly packed brown sugar
- 1/4 cup granulated sugar
- 3/4 cup (1-1/2 sticks) cold butter or margarine
- 1 cup old-fashioned or quick-cooking oats, uncooked
- 1/2 cup chopped pecans

### Filling

- 24 oz cream cheese
- 2 cups sugar
- 1/4 cup flour
- 2 tsp apple pie spice
- 1 1/2 tsp. cinnamon
- 1 1/2 tsp. nutmeg
- 4 eggs
- 2 cups **Stokes Purple**



Preheat oven to 325 degrees.

### Crust

1. Mix flour, brown sugar and granulated sugar in medium bowl;
2. Cut in butter with pastry blender or 2 knives until mixture resembles coarse crumbs.
3. Stir in oats and pecans.
4. Press mixture onto bottom of 10 inch spring form pan. (Reserve 1 cup to sprinkle on top if desired)
5. Bake 15 min.

### Filling

1. Beat cream cheese and sugar in large bowl with electric mixer on medium speed until well blended.
2. Mix flour and spices in a small bowl. Add to cream cheese mixture and beat till blended.
3. Add eggs, one at a time, beating on low speed after each addition just until blended.
4. Mix in **Stokes Purple**.
5. Pour over crust.
6. Bake in preheated oven for 60 minutes until center is set.
7. Remove from oven. Loosen around the edges with a knife and cool on a wire rack while still in pan. Refrigerate, remove from pan when completely chilled.