

# ROLD GOLD® Strawberry Pretzel Cheesecake

## Ingredients

### Pretzel Crust:

- 1/2 bag (13.05 oz bag) ROLD GOLD® Sticks
- 1/4 cup granulated sugar
- 1/2 cup unsalted butter, melted

### Cheesecake Filling:

- 2 blocks (each 8 oz) cream cheese, softened
- 1 tub (8 oz) mascarpone cheese, at room temperature
- 3/4 cup granulated sugar
- 1 tsp freshly grated lemon zest
- 1 tbsp freshly squeezed lemon juice
- 2 tsp vanilla extract
- 3 eggs

### Strawberry Topping:

- 1 lb strawberries, hulled and quartered, divided
- 1/2 cup granulated sugar
- 1/4 cup freshly squeezed lemon juice
- 1 tbsp cornstarch

## How to make it

1. Pretzel Crust: Preheat oven to 350°F.
2. Roughly chop 1 cup ROLD GOLD® Classic Stick Pretzels and set aside for garnish.
3. In food processor, pulse remaining ROLD GOLD® Classic Stick Pretzels to make 1 ½ cups finely crushed pretzel crumbs. Add sugar and pulse to combine. Add butter and pulse to combine. Press crumb mixture firmly into bottom and up sides of 9-inch springform pan.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
40 min	1 hr 30 min	2 hr 10 min	8

## Made with



**ROLD GOLD® Sticks**

4. Bake for 8 to 10 minutes or until crust is fragrant, crisp and set. Reduce oven temperature to 325°F. Let crust cool completely.
5. Cheesecake Filling: In large bowl, using handheld electric mixer, beat cream cheese until smooth. Add mascarpone cheese and sugar; beat until smooth. Add lemon zest, lemon juice and vanilla. Beat in eggs, one at a time, just until combined.
6. Pour filling over crust and smooth top. Place pan on parchment paper-lined baking sheet.
7. Bake for 55 to 65 minutes or until filling is set but still jiggles slightly in center. Let cool on wire rack for 1 hour, then refrigerate for 4 to 12 hours or until well chilled and set (overnight is best).
8. Topping: In large skillet set over medium-high heat, add half the strawberries, sugar and 1 tbsp water; stir to coat. Bring to a boil, stirring often. Reduce heat to medium-low. Simmer, stirring occasionally, for 5 to 8 minutes or until sugar dissolves and strawberries are very tender.
9. In small bowl, whisk together lemon juice, 2 tbsp water and cornstarch until blended. Stir into strawberry sauce along with remaining strawberries. Bring mixture back to a boil and cook, stirring occasionally, for 3 to 5 minutes or until mixture has thickened to a jam-like consistency. Let cool completely. Store topping in refrigerator until ready to use.
10. Just before serving, using thin knife, loosen edges and remove cheesecake from springform pan. Spoon strawberry topping over cheesecake and top with reserved roughly chopped ROLD GOLD® Classic Stick Pretzels. Cut into 8 slices to serve.