

Cereal 'Killer' Cheesecake

Yield: 11ea

Crust:

2 qt Froot Loops cereal

½ lb unsalted butter, melted

1 tsp salt

-add all three ingredients to food processor and pulse until coarse. Plastic bottom of mold tightly and fill 3 tbs of crust, then tamp down with a soup can.

Filling:

1 lb mascarpone

½ cup sugar

1 cup heavy cream

¼ tsp vanilla extract

½ tsp kosher salt

3 sheets softened gelatin

-dissolve sugar in heavy cream over low heat, then add in salt, vanilla and gelatin. Then whisk in mascarpone off the heat and pour into molds. Let set in refrigerator 3+ hours before unmolding using soup can to push up through.

