stand in the oven for 1 hour. Let the cake cool completely in the pan on a rack and chill it, loosely covered, for at least 2 hours. Remove the sides of the pan and transfer the cake to a cake stand or plate. Garnish the cake with whipped cream and chocolate curls.

Rum Cheesecake

In a bowl combine 1¼ cups graham cracker crumbs, ¼ cup sugar, and ¾ stick (6 tablespoons) butter, melted. Reserve 3 tablespoons of the mixture, press the remainder onto the bottom of a buttered 9-inch springform pan, and chill the shell until it is to be filled.

In the top of a double boiler sprinkle 1 tablespoon unflavored gelatin over ¾ cup dark rum and ¼ cup lime juice to soften for 10 minutes. Set the pan over boiling water and bring the liquid to a simmer, stirring. Beat in 4 large egg yolks at room temperature, 1 at a time, and cook the mixture, stirring, for 5 to 7 minutes, or until it begins to thicken. Remove the pan from the heat and let the mixture cool slightly.

In a large bowl beat 1 pound cream cheese, softened, until it is light and fluffy. Add the gelatin mixture, beat the mixture until it is smooth, and chill it for 30 minutes, or until it is thickened slightly. In a bowl beat 4 large egg whites at room temperature with a pinch each of cream of tartar and salt until they hold soft peaks, add ½ cup sugar, and beat the whites until they hold stiff peaks. In a chilled bowl beat 1 cup heavy cream until it holds stiff peaks. Fold the whites and the cream into the cream cheese mixture, pour the batter into the shell, and chill the cake, loosely covered, for at least 3 hours, or until it is set. Remove the sides of the pan and transfer the cake to a cake stand or plate. Decorate the cake with the reserved crumb mixture and diced glacéed lime peel.

Almond Cheesecake

In a bowl combine ¾ cup vanilla wafer crumbs or graham cracker crumbs, ½ cup ground blanched almonds, ¾ stick (6 tablespoons) butter, melted, and 3 tablespoons sugar, press the mixture onto the bottom and halfway up the sides of a buttered 9-inch springform pan, and chill the shell until it is to be filled.

In a large bowl or the bowl of an electric mixer beat 1 pound cream cheese, softened, until it is light and fluffy. Beat in ⅔ cup sugar and 3 large eggs at room temperature, 1 at a time, beating well after each addition. Add ½ cup ground blanched almonds, 1 teaspoon almond extract, and a pinch of salt and beat the mixture until it is well combined. Pour the batter into the shell and bake the cake in the middle of a preheated moderate oven (350° F.) for 45 minutes. Let the cake cool in the pan on a rack for 20 minutes.

In a bowl combine 1 cup sour cream, 3 tablespoons sugar, and ½ teaspoon each of vanilla and almond extract, spread the mixture evenly on the cake, and bake the cake in the preheated moderate oven for 10 minutes. Let the cake cool completely in the pan on a rack and chill it, loosely covered, for at least 2 hours. Remove the sides of the pan, transfer the cake to a cake stand or plate, and decorate it with whipped cream and blanched whole almonds, toasted.

Praline Cheesecake

In a bowl combine ¾ cup graham cracker crumbs and 2 tablespoons each of sugar and melted butter, sprinkle the mixture onto the bottom of a well-buttered 9-inch springform pan, and chill the pan until it is to be filled.

In a large bowl or the bowl of an electric mixer beat 1½ pounds cream cheese, softened, until it is light and fluffy. Add 6 large egg yolks at room temperature, 1 at a time, beating well after each addition, and stir in 1 tablespoon lemon juice and 1 teaspoon vanilla. In a chilled bowl beat 1 cup heavy cream until it holds stiff peaks. In a large bowl beat 8 large egg whites at room temperature with a pinch each of cream of tartar and salt until they hold stiff peaks. Fold the cream and the whites into the cheese mixture, pour the batter into the pan, and bake the cake in the middle of a preheated slow oven (300° F.) for 1 hour. Reduce the heat to very slow (250° F.) and bake the cake for 1 hour more. Open the oven door, let the cake stand in the oven until it is cooled completely, and chill the cake, loosely covered, for at least 2 hours. Remove the sides of the pan and transfer the cake to a cake stand or plate.

In a heavy skillet bring to a boil ¾ cup sugar with ¼ cup water and ⅛ teaspoon cream of tartar over moderately high heat, stirring and washing down any sugar crystals clinging to the sides with a brush dipped in cold water. Increase the heat to high and cook the syrup, swirling the skillet, until it is a light caramel. Add ½ cup chopped pecans and swirl the skillet until the nuts are coated with the caramel. Pour the mixture onto a lightly oiled jelly-roll pan and let it cool until it is hard. On a cutting board chop the praline coarsely. In a food processor fitted with the steel blade or in a blender in batches pulverize the praline. Decorate the cake with whipped cream and sprinkle the praline over it.

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