VANILLA CHEESECAKE WITH PEAR FIG SAUCE

- 1 pkg **TSG Vanilla Temptation Cheesecake Mix**
- 1/3 cup butter, melted
- 3 pkg (8 oz) cream cheese, softened
- 1 jar **TSG Pear Fig Preserves**
- 2 tsp. amaretto or water
- ½ cup sliced almonds

1. Preheat oven to 375°F.
2. Mix cheesecake crust mix with butter in bowl. Pat evenly in bottom of 9" pie plate. Bake in 375° F oven until set 6-8 min. Cool on wire rack.
3. Combine cream cheese and cheesecake filling mix in mixer bowl; beat until light and fluffy, about 3 minutes.
4. Spread in crust. Freeze 30 min. or refrigerate, covered, 2-24 hours.
5. Combine preserves and amaretto in microwave safe bowl. Microwave, covered on High 30 seconds; stir to blend. Let cool. Serve with cheesecake. Garnish with almonds.

Makes one 9" cheesecake