



Cranberry Cheesecake

- 1 Basic Crumb Crust
- FILLING**
- 8 ounces light cream cheese (Neufchâtel)
- 8 ounces fat free cream cheese
- 2 cups fat free vanilla yogurt
- 1 cup fat free cottage cheese
- 2 large eggs
- 2 egg whites
- 1 cup sugar
- 2 teaspoons vanilla extract
- TOPPING**
- 1 (16 ounce) can whole cranberry sauce
- 3 tablespoons orange juice
- 1/4 teaspoon ground cinnamon
- 1/8 teaspoon ground nutmeg
- 1 tablespoon water
- 1 teaspoon grated orange zest

Preheat the oven to 375°F. Follow the directions for the Basic Crumb Crust, using a spring-form pan. Press the crumb mixture into the bottom and 1½ inches up the sides of the pan. Bake and let cool as directed. Reduce oven temperature to 350°F.

In a food processor, blend both cream cheeses, the yogurt, and cottage cheese until smooth. Add the eggs, egg whites, sugar, and vanilla extract and pulse until just blended. Pour the mixture into the springform pan and place in the center of the oven.

Reduce the heat to 325°F and bake until the cheesecake is almost sets but still jiggles a bit when shaken, 70-75 minutes. Turn off the oven and let cheesecake sit in the oven 1 hour longer. Transfer the cheesecake to the refrigerator and chill at least 3 hours.

Meanwhile, prepare the topping. In a small saucepan, combine the cranberry sauce, orange juice, cinnamon, and nutmeg. Bring to a boil, stirring often; cook 1 minute. Dissolve the cornstarch in the water and stir into the saucepan; return to a boil and cook until mixture is thickened, 1 minute longer. Remove from the heat and stir in the orange zest; cool completely, then chill in the refrigerator at least 1 hour.

Spread the cranberry mixture over the top of the cake just before serving or after the cheesecake is well chilled.

Makes 16 Servings