



This winter make your home inviting and warm on even the coldest days by sharing these comforting treats with close friends and family.

Festive Cranberry Cheesecake

CRUST:

1 1/3 cups graham cracker crumbs

1/4 cup granulated sugar

1/3 cup butter or margarine, melted

FILLING:

4 pkgs (8 oz each) cream cheese

1 1/4 cups granulated sugar

1 Tbs orange juice

Grated zest of 1 orange

2 tsp vanilla extract

4 large eggs

Preheat oven to 325°F. Assemble a 9-inch springform pan lightly greased and wrap a piece of foil over the exterior bottom and up the sides of the pan.

In a small mixing bowl, combine crust ingredients. Press over the bottom of the springform pan. Set aside.

In large mixing bowl, beat cream cheese with an electric mixer until smooth. Gradually beat in 1 1/4 cups granulated sugar. Add orange juice, orange zest and vanilla extract; beat until well mixed. Add eggs, one at a time, beating just until incorporated.

Pour batter over crust. Bake for 50 to 60 minutes or until center is nearly set when jiggled.

Top of cheesecake may crack and rise during baking but will fall back into position while cooling. Place on wire rack to cool for 20 minutes. Run a knife around the sides of the cheesecake to loosen; then, remove the sides of the pan. Cool completely.

Meanwhile, prepare Cranberry Topping. In a saucepan, combine water and sugar. Bring to a boil. Stir in cranberries; cover and cook over medium-low heat until most cranberries have popped, about 5 minutes. Stir in orange juice. Press cranberry mixture through a sieve with the back of a spoon or process in a food mill to remove skins. Allow topping to cool to room temperature.

Spread topping over cooled cheesecake. Cover and refrigerate for at least 6 hours or overnight. Cut with a wet knife.

Makes 12 to 16 servings.

WINTER