

PUMPKIN & ORANGE CHEESECAKE

INGREDIENTS

- 1 C Graham cracker crumbs (crushed)
- 1/4 C Smart Balance margarine for baking
- 1/2 C Sugar **OR** Splenda **OR** Coconut Sugar
- Non-stick cooking spray

- 2 Pkgs Light cream cheese **OR** Neufchâtel softened (8 oz each)
- 1/2 C Ricotta cheese (non-fat)
- 3/4 C Brown sugar (firmly packed)
- 1 1/2 C Pumpkin Pie filling
- 3 T Orange juice
- 2 t Heavy cream **OR** Creamed Coconut **OR** margarine mixed with 1/2 & 1/2
- 2 t Vanilla
- 1 1/2 t Pumpkin pie spice
- 1 t Orange peel (grated)
- 3 Eggs **OR** 3/4 C egg substitute

- 1/2 C Sour cream (Lowfat **OR** fat free)
- 1 T Sugar **OR** Splenda **OR** Coconut Sugar
- 1 t Orange juice



BAKING INSTRUCTIONS

- 1 Pre-heat oven to 350 F
- 2 Take cream cheese out of the refrigerator & cut into cubes
- 3 Melt butter & stir in crushed graham crackers
- 4 Spray round 8" spring form cheesecake pan base & insides with cooking spray
- 5 Press mix evenly & firmly on base of pan
- 6 Bake crust for 10 minutes & then let cool

- 1 Mix cheeses & brown sugar until creamy
- 2 Add pumpkin, orange juice, heavy cream, vanilla, pumpkin pie spice & orange peel & mix
- 3 Add egg substitute & mix until blended
- 4 Pour into cooled crust
- 5 Bake for 60 to 65 minutes or until edges are set but center still moves slightly
- 6 Cool in pan to room temperature on wire rack
- 7 Use a knife to loosen cake from the sides & then remove cake from pan

TOPPING

- 1 Mix sour cream, 1 T sugar & orange juice in small bowl
- 2 Spread this topping over the cake
- 3 Refrigerate for several hours or overnight