

WATER BATH CHEESECAKE

INGREDIENTS

- 1 C Cinnamon Graham crackers (Low fat) (crushed)
- 1/4 C Smart Balance margarine **OR** Earth Balance margarine
- 1/2 C Sugar
- Non-stick cooking spray

- 2 Pkgs Neufchatel cream cheese
- 2 Pkgs Fat free cream cheese **OR** just double the Neufchatel
- 1 1/2 C Sugar **OR** Splenda
- 1 C Sour Cream (fat free)
- 1 1/4 C Egg substitute
- 2 T Whole wheat pastry flour
- 1 t Vanilla
- 1 t Lemon zest (grated)



OPTIONAL GLAZE

- 2 C Berries (fresh)
- 1/4 C Diet Jelly (your choice of flavor)

BAKING CRUST

- 1 Pre-heat oven to 350 F
- 2 Take cream cheese out of the refrigerator & cut into cubes
- 3 Wrap the outside of a 9 inch springform pan with foil to prevent leaks
- 4 Spray the base & the insides of the pan with non-stick cooking spray
- 5 Melt the margarine & blend with the crushed crackers
- 6 Press the mix onto the base of the pan
- 7 Bake for 8 minutes

BAKING CHEESECAKE

- 1 Mix cream cheese & the sugar with an electric mixer (5 minutes) then mix in the sour cream
- 2 Lightly whisk the egg whites & add to the mix together with flour, vanilla & lemon zest
- 3 Beat on a medium speed until fluffy (3 minutes) & batter over crust
- 4 Put cake in a roasting pan & add warm water to come 1/4 of way up the sides of the pan
- 5 Bake until the cake is set but the center still jiggles (approx. 70 minutes)
- 6 Turn off the oven & leave the cheesecake inside with the door closed for 20 minutes
- 7 Remove the cake from the water bath & put it on a rack
- 8 Run a knife around the sides then let cheesecake cool completely
- 9 Chill for at least 8 hours or until firm
- 10 You can place sliced strawberries &/or kiwi slices or make the glaze recipe below (optional)

OPTIONAL GLAZE

- 1 Arrange berries on top of cheesecake
- 2 Warm jelly in a saucepan over low heat stirring until melted
- 3 With a pastry brush coat the berries with the glaze
- 4 Refrigerate cake until cold

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