

ORANGE CHEESECAKE

INGREDIENTS FOR BASE

- Cooking spray
- 1 C** Whole-wheat pastry flour **OR** flour of your choice
- 1/4 t** Baking powder
- 1/8 t** Salt
- 3 T** Sugar **OR** sugar substitute
- 3 T** Butter(softened) **OR** Earth Balance margarine (softened)
- 1** Egg yolk (large)



INGREDIENTS FOR FILLING

- 2 1/2 C** Cream cheese (fat-free) (20 oz) (softened)
- 3/4 C** Sugar **OR** sugar substitute
- 3/4 C** Sour Cream (fat-free)
- 3 T** Orange rind (grated)
- 1/4 C** Orange juice (fresh)

DIRECTIONS FOR BASE

- 1 Pre-heat oven to 325 F
- 2 To prepare crust, lightly coat a 9 inch spring form pan with cooking spray
- 3 Line the bottom of the pan with parchment paper
- 4 Sift together flour, baking powder & salt
- 5 Combine the sugar, butter or margarine & process until light & fluffy
- 6 Add egg yolk & process until smooth
- 7 Add flour mix & process just until combined
- 8 Firmly press the mix into the bottom of prepared pan
- 9 Bake at 325 F for 25 minutes **OR** until browned
- 10 Cool 10 minutes on a wire rack

DIRECTIONS FOR FILLING

- 1 Combine cream cheeses & process for 30 seconds **OR** until smooth
- 2 Add sugar & process for 30 seconds & then add sour cream, rind & juice & process for 30 seconds
- 3 Add eggs, 1 at a time, processing well after each addition
- 4 Scrape down sides of the bowl & process for another 10 seconds
- 5 Pour cream cheese mix into prepared crust & place pan on a baking pan that has sides
- 6 Add hot water to the baking pan to a depth of 1 inch
- 7 Bake at 325 F for 50 minutes or until the cheesecake center barely moves when pan is touched
- 8 Turn off the oven & let the cheesecake stay in the oven for 30 minutes
- 9 Remove the cheesecake from the oven & water bath & run a knife around the outside edge
- 10 Allow the cheesecake to cook to room temperature
- 11 Cover & chill for at least hours
- 12 Makes 12 slices

Cooking spray

4.5 ounces all-purpose flour (about 1 cup)

1/4 teaspoon baking powder

1/8 teaspoon salt

3 tablespoons sugar

3 tablespoons butter, softened

1 large egg yolk

1 1/2 cups (12 ounces) fat-free cream cheese, softened

1 cup (8 ounces) 1/3-less-fat cream cheese, softened

3/4 cup sugar

3/4 cup fat-free sour cream

2 tablespoons grated orange rind

1/4 cup fresh orange juice

Preparation

1. Preheat oven to 325°.
2. To prepare crust, lightly coat a 9-inch springform pan with cooking spray. Line bottom of pan with parchment paper.
3. Weigh or lightly spoon flour into a dry measuring cup; level with a knife. Sift together flour, baking powder, and salt. Combine 3
4. Combine cream cheeses in food processor; process 30 seconds or until smooth. Add 3/4 cup sugar; process 30 seconds. Add

tablespoons sugar and butter in a food processor; process until light and fluffy. Add egg yolk; process until smooth. Add flour mixture to food p
sour cream, rind, and juice; process 30 seconds. Add eggs, 1 at a time, processing well after each addition. Scrape down sides of bowl; proce

processor; process just until combined. Firmly press mixture into bottom of prepared pan. Bake at 325° for 25 minutes or until lightly browned.

Press 10 seconds. Pour cheese mixture into prepared crust; place pan in a large baking pan. Add hot water to pan to a depth of 1 inch. Bake at 3

Cool 10 minutes on a wire rack.

25° for 50 minutes or until cheesecake center barely moves when pan is touched. Turn oven off; let stand 30 minutes. Remove cheesecake fr

om oven and water bath; run a knife around outside edge. Cool to room temperature. Cover and chill at least 8 hours. Cut into 12 wedges.