

## Cranberry Orange Cheesecake

Yield: 9"-cheesecake

Preheat oven to 350°F

### *Crust*

2 cups                      graham crackers, crushed  
1/4 cup                      unsalted butter, melted

In a bowl mix the crumbs and butter, press into a cheesecake pan. Place into a freezer.

### *Filling*

1-1/2 lbs                    cream cheese, softened  
8-ounce                    small curd cottage cheese  
1-1/4 cups                   granulated sugar  
4 large                      eggs  
3 tbsp                        fresh lemon juice  
1 tsp                          pure vanilla extract

1. In mixing bowl fitted with paddle attachment, on medium speed, cream cheese, cottage cheese and sugar, for 3 minutes. Add eggs, one at a time, while mixing. Add the lemon juice and vanilla, and blend well.
2. Pour the batter into the frozen cheesecake bottom, smoothing it out to touch the sides. Bake it until the top starts to crack and turn golden, about 45-50 minutes. It will look like it is puffed up. Take it out of the oven. Cool on a rack. Make topping

### *Cranberry Topping:*

1 cup                        granulated sugar  
1/2 cup                      orange juice concentrate  
12 ounces                    cranberries, fresh or frozen

1. In a small saucepan combine the sugar, water and orange juice. Then let it come to a boil. Place the cranberries into the boiling liquid and cook on a medium heat for 10 minutes, stirring with a wooden spoon. Top cheesecake with cooled cranberry topping.