

# Cranberry Cheesecake

*Nancy Zimmerman - Cape May Court House, NJ  
Taste of Home - Prize-Winning Recipes*

## Servings: 12

*1 cup sugar  
2 tablespoons cornstarch  
1 cup cranberry juice  
1 1/2 cups fresh or frozen cranberries*

### CRUST

*1 cup graham cracker crumbs (about  
14 squares)  
3 tablespoons sugar  
3 tablespoons butter or margarine,  
melted*

### FILLING

*4 packages (8 ounces ea) cream cheese  
frosting, softened  
1 cup sugar  
3 tablespoons all-purpose flour  
4 eggs  
1 cup eggnog  
1 tablespoon vanilla extract*

Preheat the oven to 325 degrees.

In a saucepan, combine the sugar, cornstarch, cranberry juice and cranberries. Bring to a boil. Reduce the heat. Cook and stir over medium heat for 2 minutes. Remove from the heat and set aside.

In a small bowl, combine the cracker crumbs and sugar. Stir in the butter. Press onto the bottom of a greased 9-inch springform pan. Place the pan on a baking sheet.

Bake for 10 minutes. Cool on a wire rack.

In a mixing bowl, beat the cream cheese and sugar until smooth. Add the flour and beat well. Add the eggs. Beat on low just until combined. Add the eggnog and vanilla. Beat just until blended. Pour two-thirds of the filling over the crust. Top with half of the cranberry mixture (cover and chill the remaining cranberry mixture). Carefully spoon the remaining filling on top.

Bake for 60 to 70 minutes or until the center is almost set. Cool on a wire rack for 10 minutes. Carefully run a knife around the edge of the pan to loosen. Cool one hour longer.

Refrigerate overnight. Remove the sides of the pan. Spoon the remaining cranberry mixture over the cheesecake.

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Per Serving (excluding unknown items): 256 Calories; 7g Fat (22.7% calories from fat); 3g Protein; 47g Carbohydrate; trace Dietary Fiber; 91mg Cholesterol; 71mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Fruit; 1 Fat; 2 1/2 Other Carbohydrates.