

Orange Cream Cheesecake

*Madonna Faunce - Boise, ID
Taste of Home Prize-Winning Recipes*

Servings: 10

*2 cups graham cracker crumbs
1 teaspoon ground cinnamon
1 teaspoon grated orange peel
1/2 cup butter, melted*

FILLING

*1 package (3 ounces) orange gelatin powder
3 packages (8 ounces ea) cream cheese, softened
1 1/4 cups sugar
1 can (5 ounces) evaporated milk
1 teaspoon lemon juice
1/3 cup orange juice concentrate
1 teaspoon vanilla extract
1 envelope unflavored gelatin
2 tablespoons cold water
2 tablespoons boiling water
1 carton (8 ounces) frozen whipped topping, thawed*

TOPPING

*2 cups whipped topping
1/4 cup sugar
lemon slices, orange peel strips,
kumquats and lemon balm for
garnish (optional)*

In a bowl, combine the cracker crumbs, cinnamon, orange peel and butter. Press onto the bottom of a greased 10-inch springform pan. Refrigerate for at least 30 minutes.

Prepare the orange gelatin according to package directions. Set aside 1/2 cup at room temperature. Chill the remaining gelatin until slightly thickened, 40 to 60 minutes.

In a mixing bowl, beat the cream cheese and sugar for 2 minutes. Gradually beat in the milk and lemon juice. Beat on medium-high speed for 2 minutes longer. Gradually beat in the orange juice concentrate and vanilla.

In a small bowl, sprinkle the unflavored gelatin over cold water. Let stand for 2 minutes. Stir in the boiling water until the gelatin is completely dissolved. Stir into the room temperature orange gelatin. Stir into the cream cheese mixture, then fold in the whipped topping. Pour into the crust.

For the topping, in a mixing bowl, beat the whipped topping and sugar. Beat in the refrigerated orange gelatin (the mixture will be thin). Chill for 30 minutes. Gently spoon over the filling (the pan will be full).

Refrigerate for eight hours or overnight.

Garnish if desired.

Per Serving (excluding unknown items): 660 Calories; 41g Fat (54.7% calories from fat); 10g Protein; 66g Carbohydrate; 1g Dietary Fiber; 109mg Cholesterol; 478mg Sodium. Exchanges: 1 Grain(Starch); 1 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 7 1/2 Fat; 3 Other Carbohydrates.