

Cakes

Orange Topped Cheesecake

Wal-mart Produce Distribution Info

Servings: 12

3 tablespoons Graham cracker crumbs
1 package (8 oz) cream cheese, softened
3/4 cup sugar
1 container (15 Oz) low-fat ricotta cheese
1 carton (8 oz) plain fat-free yogurt
3/4 cup frozen orange juice concentrate, thawed
2 tablespoons all purpose flour
3/4 cup refrigerated or frozen egg product, thawed, or 3 eggs
2/3 cup cold water
2 teaspoons cornstarch
2 each oranges; peeled, sliced, halved, and seeded
Orange peel curls (optional)
Fresh mint sprig (optional)

CRUST - Grease a 9-inch springform pan. Sprinkle with graham cracker crumbs.

FILLING - Beat cream cheese with electric mixer for 30 seconds. Add sugar and beat until combined. Add ricotta cheese, yogurt, 1/3 cup concentrate (chill remaining concentrate), and the flour. Beat until combined. Add eggs. Beat until combined. Pour into pan. Place on a baking sheet. Bake at 325 degrees for 45-50 minutes or until set. Cool for 15 minutes. Loosen crust from sides of pan. Cool for 30 minutes; remove sides of pan. Cool completely. Chill for 4 hours.

GLAZE - In a saucepan combine remaining concentrate, water, and cornstarch. Cook and stir over medium-heat until thickened; cook for 2 minutes more. Transfer mixture to a bowl. Cover surface and cool.

Serving Ideas: TO SERVE - Arrange orange slices on top of cheesecake. Stir glaze and spoon some over orange slices. If desired, garnish with orange peel curls and sprig of mint. Pass the remaining glaze.

Per Serving (excluding unknown items): 151 Calories; 7g Fat (40.2% calories from fat); 2g Protein; 21g Carbohydrate; trace Dietary Fiber; 21mg Cholesterol; 66mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Fruit; 1 1/2 Fat; 1 Other Carbohydrates.