

# Cranberry Gingerbread Cheesecake

- **Ingredients (Crust)**

- gingersnap cookies
- 1/4 cup (60 mL)unsalted butter, melted
- 1 tsp (5 mL)orange zest
- 1/4 tsp (1.25 mL)salt

- **Ingredients (Filling)**

- 2 1/2 lb (1.2 kg)cream cheese, softened
- 1 1/4 cups (315 mL)sugar
- 3 tbsp (45 mL)flour
- 1 tsp (5 mL)orange zest
- 1 tsp (5 mL)lemon zest
- 1/2 tsp (2.5 mL)vanilla extract
- 5 whole eggs, plus 2 yolks
- 1/4 cup (60 mL)heavy cream

- **Ingredients (Cranberry Topping)**

- 1 1/4 cups (315 mL)granulated sugar
- 1 tsp (5 mL)orange zest
- 1/2 cup (125 mL)orange juice
- 1 package (12oz) fresh or frozen cranberries

- **Instructions**

- Step 1 Preheat oven to 325°F (160°C). Lightly grease a 9-inch (23 cm) springform pan.
- 

- **Instructions (Gingerbread Crust)**

- Step 1 In a small bowl, combine crushed gingersnaps, butter, orange zest and salt. Press onto the bottom of prepared pan. Place pan on a baking sheet. Bake at 325°F (160°C) for 8-12 minutes. Cool on a wire rack.
- 

- **Instructions (Cheesecake)**

- Step 1 Preheat oven to 500°F (260°C). In a stand mixer with paddle attachment, beat cream cheese, sugar, flour, zests, and vanilla until smooth. Add eggs and yolks, one at a time, beating after each addition, until smooth. Mix in cream. Pour filling into pan, and bake until top begins to brown, about 15 minutes. Reduce heat to 200°F (93°C), and bake until just set, about 1 hour more. Transfer to a rack, and let cool completely. Cover and refrigerate at least 8 hours or overnight.
- 

- **Instructions (Cranberry Topping)**

- Step 1 In a medium saucepan over medium heat, combine sugar, orange zest and juice. Heat through, stirring, until sugar dissolves. Add cranberries and cook, stirring occasionally, until berries have popped, about 5 min. Pour into bowl and chill until ready to use. Strain extra liquid before topping cheesecake.
- Step 2 To serve, run a thin knife along cake edge before releasing springform. Top with Cranberry Topping, slice and serve.

Tip: For the smoothest cheesecake batter, let any refrigerated ingredients come up to room temperature before you combine them into your batter. The ingredients will combine better together for a well-blended end product.

Serves: 10 Time to prepare: 30 min Time to cook: 90 min