

Orange Cheesecake

Recipe from Libby Hawkins

CRUMB CRUST

- 1 1/2 cups graham cracker crumbs
- 1/4 cup sugar
- 1/4 cup melted butter
- 1/4 teaspoon cinnamon (optional)

FILLING

- 3 (8 oz) packages cream cheese, room temperature
- 1 cup sugar
- 1 1/2 tablespoons grated orange rind
- 4 eggs separated, divided
- 2 tablespoons flour
- 1 cup light cream
- 1/8 teaspoon salt

Preparation:

Preheat oven to 325 degrees. Grease the sides of a 9-inch spring form pan.

For the crumb crust, combine the graham cracker crumbs, sugar, melted butter and cinnamon in a mixing bowl. Press the crumb crust on the bottom and sides of prepared pan, reserving 1/4 cup of the crumbs for topping.

For the filling, using an electric mixer, beat the cream cheese, sugar, and orange rind on medium until light and fluffy. Beat in egg yolks. Blend in flour and light cream.



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Beat egg whites and salt until moist peaks form. Fold into cheese mixture and pour into the crumb crust. Sprinkle reserved crumbs on top.

Bake for one hour. Turn off the heat and leave the cake in the oven for 1/2 hour. Remove from the oven and cool in pan on wire rack, away from drafts. Refrigerate 3 hours or overnight before serving.

COOK'S NOTE:

The secret to this cheesecake is in separating the eggs. Put a slice on a plate and then very briefly (15 seconds) heat in the microwave to get an unbelievably light and airy result. Serve with a dollop of whipped cream, a mandarin orange slice, and a sprig of mint. Cheesecake doesn't get any better than this.