



Cranberry Grand Marnier[®] Cheesecake

INGREDIENTS:

-  9 graham crackers
-  5 tbsp butter, melted
-  1 1/2 cups frozen cranberries
-  1 1/2 cups sugar, divided
- 1/3 cup water
- 6 tbsp Grand Marnier liqueur, divided
- 1 1/2 tsp grated orange rind
-  1/2 tsp ground ginger
-  3 (8 oz) packages cream cheese, softened
-  1 cup plain Greek yogurt
- 4 large eggs
-  Non-stick cooking spray



INSTRUCTIONS:

Preheat oven to 375F. For crust: wrap a square of foil around bottom and sides of a 9-inch spring form pan. Spray inside of pan with non-stick cooking spray. Grind graham crackers in food processor until crumbs are fine. Place in bowl and stir in melted butter. Press onto bottom and 1-inch sides of prepared pan. Bake for 8 minutes; cool on rack. Reduce oven to 325. For cranberry swirl: place cranberries, 1/2 cup sugar, water, 1/4 cup liqueur, orange rind and ginger in medium saucepan. Bring to a boil. Reduce heat and cook, stirring occasionally, 8 to 10 minutes or until cranberries have popped and mixture is syrupy. Cool 20 minutes. Place cranberry mixture in food processor and process until smooth. For cream cheese batter: place softened cream cheese and remaining 1 cup sugar in large mixing bowl. Beat at medium to low speed to blend just until smooth. Add yogurt and remaining 2 tbsp liqueur. Blend just until smooth. Add eggs, one at a time, blending gently but completely after each addition. Pour cream cheese batter over crust. Place spoonfuls of cranberry mixture evenly over cream cheese batter. Using the tip of a knife, swirl cranberry mixture through batter. Place foil-lined spring form pan in a 13 x 9-inch metal baking pan. Add very hot tap water around the spring form pan to a depth of 1 1/2 inches. Bake 50 to 55 minutes or until center of cheesecake barely moves when pan is touched. Turn oven off and let cheesecake sit in oven for 30 minutes. Remove from oven and carefully run a sharp knife around the edge of the cheesecake. Place on a cooling rack and cool completely. Cover and chill for 6 to 8 hours before serving.