



GOAT CHEESE CHEESECAKE WITH HONEY GLAZED CRANBERRIES

A no bake cheesecake recipe on a graham crust, topped with honey glazed cranberries with citrus and cinnamon.

Yield: 6 each 4" mini cheesecake pans



INGREDIENTS

9 Each	Graham Cracker
1/4 C	Light Brown Sugar
1 tsp.	Cinnamon
4 tbsp.	Butter, Melted
1 lb	Goat cheese
3.4 oz	Lemon instant pudding mix
2 C	 Rich's® Whip Topping®, Non-dairy, 12 2-lb Cartons (#08011)
7 tbsp.	Granulated sugar, divided
2 Each	Navel Oranges, zest of
1 tsp.	champagne vinegar
1/2 C	Honey
1 C	cranberries, whole

DIRECTIONS

- 1 Lightly spray spring form pans with non stick spray. In a food processor, pulse the graham crackers, brown sugar and cinnamon until they are fine crumbs. Add the melted butter and process until moistened. Press the crumbs into the bottoms of the spring form pans and refrigerate until firm - about 30 minutes.
- 2 In a stand mixer, beat the goat cheese with 3 tablespoons of the sugar until creamy - about 3 minutes. Add the whipped topping and whip on medium speed until soft peaks form. Add the instant Lemon flavored pudding mix and mix until well combined and the texture is appropriate for a cheese cake. Place the batter in the cheesecake forms and refrigerate overnight.
- 3 In a pan of boiling water, simmer the zest from the oranges for about 10 minutes. Drain and return to the pan. Add the remaining 1/4 cup of sugar and stir over low heat until the sugar is melted and the zest is glazed. Stir in the vinegar and add the honey and cranberries. Bring mixture to a boil, remove from heat and let cool.
- 4 Transfer the cheesecakes to plates and garnish with the sauce and orange supremes.