



KRISTIE'S CHOCOLATE ORANGE CHEESECAKE

Kristie Carr - Student
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Eastern Maine Community College
Bangor, Maine

Ingredients:

Brownie Base

8 oz. butter
2 c. sugar
4 eggs
1 tsp. vanilla
1 ¼ c. all-purpose flour
¾ c. cocoa powder
½ tsp. baking powder

Cheesecake

6 whole eggs
6 Tbsp. all-purpose flour
3 c. ricotta cheese (part skim)
1 pt. fat free sour cream
1 tsp. vanilla extract
1 lb. cream cheese
¼ c. of sugar
8 oz. butter, unsalted

Brownie Base Directions:

1. Preheat oven to 350 degrees.
2. Sift all dry ingredients together.
3. Cream butter and sugar until light and fluffy.
4. Add eggs one at a time until fully incorporated.
5. Add sifted dry ingredients to butter mixture.
6. Add vanilla, mix thoroughly.
7. Pour mix into prepared pan.
8. Bake for 30 minutes.

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Cheesecake Directions:

1. Pre-heat oven to 350 degrees.
2. Cream butter and sugar until light and fluffy.
3. Add cream cheese and continue to cream until smooth.
4. Add eggs one at a time until incorporated fully.
5. Add remaining ingredients and blend until smooth.
6. Pour over Cooked Brownie Base.
7. Bake at 350 degrees in a water bath, for approximately 45 minutes to 1 hour; until firm. Serves 12.

This recipe provides at least 20% of the daily value for calcium and may be modified for fat using lowfat or nonfat dairy products.



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