

Eggnog Cheesecake

A Christmas Inspired Cheesecake, With a Gingersnap Crust, Loaded with Cinnamon & Nutmeg

Considering that it's December, what better way to break in my new cheesecake recipe than with a full-tilt, boozy tastin', creamy egg nog flavored cheesecake. Best part? A slice of this cheesecake is lower in fat and calories than a Smurf-sized tea cup's worth of real egg nog. So Merry Xmas, ya'filthy animals.

Servings Info.:

Yield: 9" Cheesecake

Servings: 12

Serving Size: 1/12

Points:

	G	B	P
1 serving =	5	4	4
2 servings =	10	8	8
3 servings =	15	11	11
4 servings =	20	15	15

Ingredients:

CRUST:

- 1-1/4 cups Fiber One cereal
- 11-12 gingersnap cookies (13 points worth), crushed
- 1/2 cup plus 1 Tbsp 0 point sweetener o' choice
- 3/4 tsp ground cinnamon
- 1/2 tsp ground ginger
- 1/4 cup I Can't Believe It's Not Butter Light, warmed
- 1/4 tsp molasses
- 2 Tbsp sugar free pancake syrup

BATTER

- (2) 8oz packages fat free cream cheese (I usually get it at Walmart or Kroger stores).
- 3 cups FAGE fat free plain Greek yogurt
- 1/3 cup all purpose flour
- 1-1/2 cups 0 point sweetener o' choice
- 3 large eggs PLUS 2 egg yolks
- 1/2 tsp ground cinnamon
- 1 tsp ground nutmeg
- 2 tsp imitation vanilla extract
- 3 tsp rum extract <---- *Es muy importante, amigos!*

TOPPING

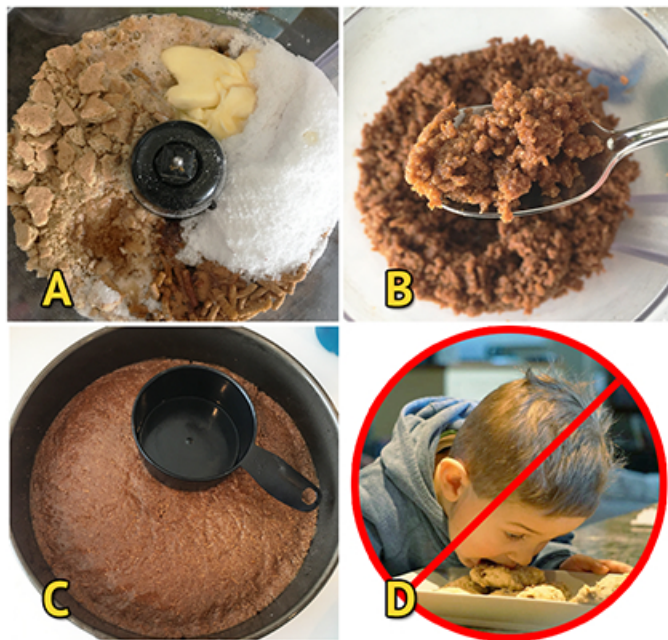
- (1) 1oz package sugar free instant vanilla pudding.
- 1 cup cold water

FOR DUSTING:

- 1/2 tsp powdered sugar
- 1/4 tsp each: ground cinnamon & ground ginger

Directions:

1. 2 hours before baking, set out the cream cheese, yogurt and eggs, letting them get to room temperature.

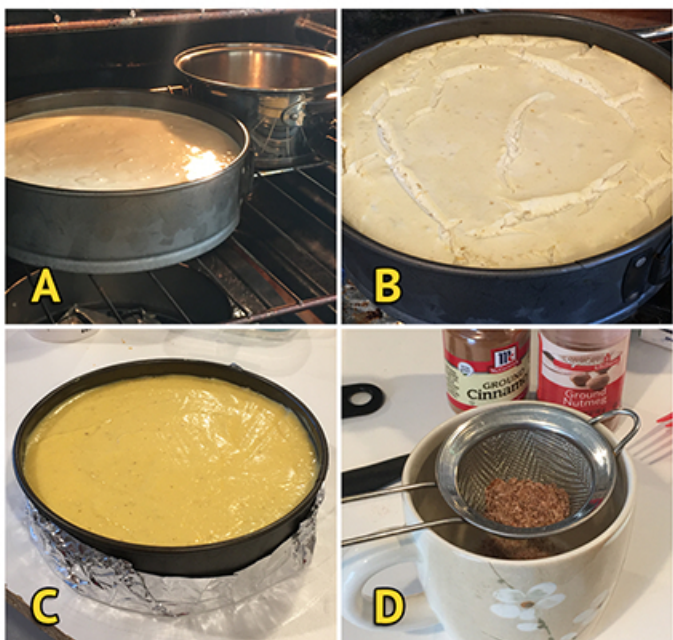


2. (A) Add the bran cereal, cookies, sweetener, cinnamon, ginger, softened butter, molasses, and syrup into a food processor. (B) Run the processor till the ingredients are similar in texture to a regular graham crust. Add water if needed. (C) Pour into a 9" springform pan and spread around the bottom of the pan, by pressing down with a cup or measuring scoop. Done. (D) Try not to eat the rest of the gingersnap cookies.



3. **(A)** In a large bowl, mix together the cream cheese, till smooth. Add the greek yogurt, blend till smooth. Repeat, with the eggs & vanilla/rum extracts, mixing on low speed until smooth. Finally, add the flour, cinnamon, nutmeg and sweetener. Mix on low speed, till smooth. **(B)** Pour into the prepared crust. Lightly tap the sides of the pan for about 30 seconds, trust me. The light tapping will help release air bubbles trapped in the cheesecake's batter. Set aside.

4. Preheat oven to 325 degrees. Fill an OVEN SAFE pot with water. Bring to a rolling boil. (*see notes about water bath*)



5. **(A)** When the oven is at 325 degrees, place the pot of boiling water into the oven, followed by the cheesecake. **(B)** Bake your cheesecake for 60-70 minutes at 325 degrees. How do you know when it's done? Open the oven and use a kitchen spoon to poke/jostle the pan. The middle of the cheesecake should still juuuuuust jiggle a little bit. Don't overcook it. I personally like the texture of mine at 70 minutes. Remove from oven, set aside so it cools to room temperature. **(C)** Add the pudding mix and cold water to a mixing bowl. Use an electric hand mixer to mix the pudding and water together for 1-2 minutes, on high, till thickened. Spoon onto the cheesecake and spread from edge to edge. **(D)** Put the 'dusting' ingredients into a fine wire strainer (I got mine at the dollar store). Hold it 6 inches or so over the cake and lightly tap it, dusting the top of the cheesecake. Place in fridge for at least 4-5 hours, though overnight is best.

NOTES:

- **GINGERSNAPS:** Different brands of Gingersnap cookies are different points. Use a total of 13 points. I used Nabisco brand, which let me use 12 cookies. If you don't like ginger (sorry, red heads), use cinnamon graham crackers instead, plus, remove the ground ginger.
- **RUM EXTRACT:** Veeeery important. You can find it in the spice/baking aisle of most grocery stores.
- Different brands of butter flavored cooking sprays let you use different amounts for 0 points. Keep it at 0.
- Don't have molasses? Don't worry about it.
- **WATER BATH:** I did not use a water bath for my recipe, choosing to instead place a pot of boiling water in the oven. The reason is... for novice cooks. I am NOT going to tell them they have to use a water bath. If you'd like to use one, to reduce the amount of cracking on top of your cheesecake, feel free. Watch a Youtube video for it.
- **SKIP THE FAT FREE CREAM CHEESE:** If you have can't find fat free cream cheese, I'd recommend that instead of using 16oz of fat free cream cheese with 3 cups of fat free FAGE, like in my recipe... I'd suggest using 8oz of reduced fat cream cheese, adding 1 additional cup of FAGE, 4 total... then adding 1 teaspoon of 'Cream Cheese' Flavoring Extract to the recipe. You can find it in the spice aisle, by the other baking extracts, or online. It's cheapest online at Walmart... the Watkins brand.

