

Cranberry Curd Cheesecake

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Cranberry Curd Ingredients:

- 12 oz. fresh cranberries
- 1 cup granulated sugar
- zest and juice of one orange
- 4 tablespoons of butter
- 2 eggs room temperature

Pie Crust Ingredients:

- 1 1/2 cups of ground graham cracker cookies
- 1/3 cup granulated sugar
- 5 tablespoons of melted butter
- 1 teaspoon of ground cinnamon

Filling:

- 3 -8 oz. packages cream cheese room temperature
- 1 cup granulated sugar
- 3 eggs room temperature
- 3/4 cup sour cream room temperature
- 1 teaspoon vanilla

Instructions for Curd:

Place the cranberries, sugar, and orange juice in a saucepan over medium heat and cook for about 10 minutes until the berries have burst. Pour the mixture in a food processor and process until chopped and liquid. Push the mixture through a sieve and discard the leftover cranberry skins; add the butter to the warm cranberry mixture and stir, melting the butter. In a medium bowl

whisk the eggs and slowly drizzle the cranberries into them. Whisk quickly so that the eggs don't cook until you have combined the eggs and cranberries. Put into a saucepan and cook over low heat, constantly whisking until thickened. Pour into a bowl and press plastic wrap onto the curd so it doesn't get a skin on top.

NOTE: You can make the curd a day or two ahead.

Preheat oven to 350°

Butter the bottom of a 9-inch springform pan and cover the bottom with a piece of parchment paper.

To make the crust:

Place the graham crackers in a food processor and grind into crumbs. In a medium bowl add the cookie crumbs along with the sugar, cinnamon, and melted butter. Mix until the crust starts to come together. Pour into your prepared springform pan and press along the bottom and slightly up the sides of your pan. Bake for 10 minutes until golden. Cool completely.

To make the filling:

Place the cream cheese and sugar into the bowl of an electric mixer and beat at medium speed until smooth. Lower the speed and add the eggs one at a time until just incorporated do not over mix. With a spatula add the sour cream and the vanilla. Pour two thirds of the mixture into your cooled pie shell. Top with half of the cranberry curd. Using a small butter knife, wet the blade and swirl the cranberry curd into the cream cheese filling; be careful not touch the graham cracker crust. Repeat with the rest of the cream cheese filling, topping it with the rest of the curd. With a clean wet butter knife swirl the curd to make a pretty pattern on the top of the cake. (See photo.)

Bake for about 45 minutes until the outside edges are set (to about 2 inches in) but the center is still jiggy. Place on a cooling rack and run a sharp wet knife blade around the inside edge of the pan to loosen the cake. Cool completely, then refrigerate for four hours before removing the springform pan.

Note: Cake can be made 2 days ahead of time.

Cranberry Curd adapted from David Tanis NYT

Cheesecake recipe adapted from Epicurious

