NY Cheesecake
in a new light

Makes: 12 servings
Prep Time: 20 minutes, plus chilling time
Cook Time: 45 minutes
Difficulty: Medium

Ingredients:

**Filling:**
- 1 1/4 cups fat-free cottage cheese
- 3/4 cup part-skim ricotta
- 8 ounces light cream cheese (neufchâtel), softened
- 3 large eggs
- 1/2 cup sugar
- 1 tablespoon vanilla extract
- 2 teaspoons fresh lemon juice

**Crust:**
- 1 (2-ounce) reduced-fat graham cracker sheet, made into fine crumbs
- 1 teaspoon unsalted butter, melted

**Chocolate Glaze:**
- 1/2 cup confectioners’ sugar

Directions:

Preheat oven to 350°F. Spray an 8-inch springform pan with nonstick spray. Bring a small saucepan of water to boil for the water bath. Wrap outside of pan with heavy-duty foil.

To make the filling, puree cottage cheese and ricotta in a food processor until smooth, about 2 minutes, stopping occasionally to scrape down sides of bowl. Add cream cheese and process until very smooth, about 1 minute. Add eggs, sugar, vanilla, and lemon juice and process until smooth, about 1 minute. Scrape the batter into the pan.

Place cheesecake in a large shallow roasting pan. Place the roasting pan on the oven rack and pour in enough boiling water to come 1/2-inch up the side of the springform pan.

Bake until cheesecake is set and the center jiggles slightly, about 45 minutes. Remove cheesecake from the roasting pan and remove the foil. Cool in the pan for 15 minutes. Refrigerate until chilled, at least 8 hours or up to 2 days.

To make the crust, combine graham cracker crumbs and butter in a small bowl until well mixed. Place cheesecake on a serving platter. Release the pan sides from cheesecake. Press the crumb mixture evenly around the sides of the cheesecake.

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in a new light (cont’d)

To make the glaze, whisk together confectioners’ sugar, cocoa, water or coffee, and vanilla, adding a little more water or coffee if needed, until smooth and pourable. Drizzle glaze over top of cheesecake.

Nutritional Information: Per serving (1/12 of cake): 160 calories, 7 g fat (3.5 g saturated, 0 g trans), 75 mg cholesterol, 160 mg sodium, 18 g carbohydrate, 0 g fiber, 7 g protein.

Ingredients (cont’d)

- 2 tablespoons unsweetened cocoa powder
- 1 tablespoon water or cooled coffee
- 1/2 teaspoon vanilla extract