THE J.M. SMUCKER Co

Cranberry Mascarpone Cheesecake

A rich cheesecake topped with a sweet-tart cranberry orange sauce. Made with **Sugar In The Raw®** and **Stevia In The Raw®** for sugar-conscious, flavor-loving guests.

Prep Time	Cook Time	Serves	Difficulty
30 mins	1 hr 20 mins	16	N/A

Ingredients

- **For the Crust:**
- 1 1/2 cups chocolate cookie crumbs
- 3 tbsp. **Sugar in the Raw**
- 2 tbsp. **Stevia in the Raw**
- 4 tbsp. butter, melted
- **For the Filling:**
- 1 lb. cream cheese, softened
- 1 lb. mascarpone cheese
- 1/2 cup **Sugar in the Raw**
- 1/2 cup **Stevia in the Raw**
- 4 large eggs
- 2 tsp. vanilla extract
- Finely grated zest of 1 orange
- **For the Topping:**
- 1 cup fresh orange juice (from about 4 large oranges)
- 1/2 cup **Sugar in the Raw**
- 1/2 cup **Stevia in the Raw**
- 12 oz. package fresh or frozen cranberries

Directions

Step 1: Prepare the crust

1. Preheat oven to 350°F. Spray a 9” springform pan with cooking spray. Place pan on a triple layer of foil large enough to wrap around the pan so the layers come all the way up the outside of the pan.
2. In a medium bowl stir to combine cookie crumbs, sugar, stevia, and butter. Press mixture into bottom and 1” up the sides of the pan. Bake until set, about 15 minutes. Let cool completely.
3. Lower oven temperature to 325°F.

Step 2: Prepare the Filling

1. In a large bowl or a stand mixer with the paddle, beat cream cheese, mascarpone, sugar, stevia, eggs, vanilla, and orange zest until combined and smooth. Scrape into the pan.
2. Place pan in a large roasting pan with high sides. Pour in enough scalding hot water to come halfway up the pan sides. Bake until cheesecake is set around the edge but still jiggly in center, about 1 hour 10 minutes.
3. Remove cheesecake from water bath, remove foil, and let cool completely at room temperature. Refrigerate for at least 24 and up to 48 hours.

Step 3: Prepare the Topping

1. In a medium saucepan combine orange juice, sugar, and stevia. Bring to a boil, stir in cranberries, and simmer, stirring occasionally, until thick and glossy, 10-15 minutes. Transfer to a wide, shallow pan and refrigerate until completely cool.
2. Before serving, spread cranberries on top of cheesecake.

Images

2LB BOX
SUGAR IN THE RAW
TURBINADO CANE SUGAR