

INGREDIENTS

Crust:

1.5 cups ginger snaps
3 tbs white sugar
1/3 cup butter, melted

Filling:

24oz cream cheese
8 oz 0% fat Greek yogurt
1 cup white sugar
1 tsp vanilla
4 eggs
2 oranges, zested and juiced
¼ cup unbleached flour

Caramel Topping:

¼ cup water
½ cup sugar
2 tbs butter
½ cup heavy cream



PREPARATION

Crust: Mix ingredients and press into a 9 inch springform pan.

Filling: Beat cream cheese and sugar until smooth. Add eggs one at a time. Add Marscapone, juice and vanilla, then flour until it is well incorporated.

Pour over crust into springform pan.

Combination steam. Surround bake, 275 degrees, 100% humidity, 35 minutes.

Turn off oven and cool cake for an hour with the door closed. Transfer cake to refrigerator and chill overnight.

Caramel: Bring water and sugar to a boil. Continue to boil until it begins to brown. Add butter, remove from heat and whisk together. Add cream and mix until creamy. Allow it to cool slightly and drizzle on each slice.