

Sweet Potato Cheesecake

Rating: ★★★★★

Makes: 14 servings

Ingredients

- 1 cup gingersnaps (finely crumbed, or graham crackers)
- 3 tablespoons butter (unsalted, melted)
- 8 ounces cream cheese (light, softened)
- 1 cup sweet potatoes (mashed, peeled and cooked)
- 1/3 cup sugar
- 1 1/2 teaspoons pumpkin pie spice
- 1 teaspoon orange peel (finely shredded)
- 1 teaspoon vanilla
- 5 egg whites
- 1 cup milk (evaporated)

Directions

Crust:

1. Combine crumbs and butter. Press mixture into bottom and 1 inch up sides of an 8 inch spring form pan. Set aside

Filling:

1. In a large mixing bowl, beat cream cheese, sweet potatoes, egg white, sugar, pumpkin pie spice, orange peel and the vanilla until combined. DO NOT OVER BEAT.
2. Stir in milk. Carefully pour into prepared pan.
3. Bake at 350 degrees for 60-70 minutes until center appears set.
4. Cool on wire rack for 45 minutes. Cover and chill thoroughly.

Nutrition Information

Key Nutrients	Amount	% Daily Value*
Total Calories	170	
Total Fat	4.5 g	7%
Protein	8 g	
Carbohydrates	23 g	8%
Dietary Fiber	1 g	4%
Saturated Fat	2.5 g	13%
Sodium	280 mg	12%

5. Remove sides of pan.

6. Garnish with dessert topping and orange peel.

Cornell University Cooperative Extension, Eat Smart New York!