

## YOGURT CHEESECAKE

### **Filling:**

- 1 c.. White Mountain Foods Bulgarian Yogurt
- 2 lbs. cream cheese
- 4 eggs or equivalent egg substitute
- 1 1/3 c. rice syrup
- 2 Tbsp. cornstarch
- 1 tsp. vanilla

### **Crust:**

- 2 c. graham cracker crumbs
- 2 Tbsp. honey
- 1/2 c. butter, melted

### **Directions:**

In a bowl, place crumbs, butter and 2 Tbsp. rice syrup; blend well. Press mixture onto bottom and sides of greased 9" springform pan. Chill in freezer while preparing filling. In mixer bowl, beat cream cheese and honey until smooth and light. Beat in eggs, vanilla and cornstarch, just until blended. Fold in yogurt. Pour mixture into prepared crust and bake for ten minutes at 450°. Reduce temperature to 200° and bake forty-five minutes. Turn oven off; allow cheesecake to cool inside with oven door slightly open for three hours. Remove cheesecake from pan; chill.