



Cranberry Swirl Cheesecake

Servings: 12 servings

Ingredients

- 3 TBS butter
- 1 c graham cracker crumbs
- 4 8oz packages cream cheese
- 1 c sugar
- 3 TBS cornstarch
- 2 TBS lemon juice
- 1/2 tsp lemon zest
- 1 tsp vanilla extract
- 3 eggs
- 1 c sour cream
- 1 c jellied cranberry sauce

Directions

Heat oven to 325 degrees.

Butter a 9" springform pan and wrap outside in 2 layers of foil. Melt the 3 TBS butter. Toss melted butter with crumbs. Press onto bottom of prepared pan.

Put cream cheese and sugar in a food processor and whip until very smooth. Add all remaining ingredients except cranberry sauce. Process just until smooth. Reserve 1/4 c of the cheese mixture and pour the rest into the spring form pan. Combine cranberry sauce and reserved cheesecake mixture in food processor and pulse until blended. Pour this mixture onto cheesecake mixture in a spiral. Put a chopstick or skewer into mixture and draw circles along cranberry spiral to form a swirl pattern. Put springform pan in a larger pan. Fill halfway with warm water to form a water bath. Bake until a toothpick inserted in center comes out only slightly moist. 1 1/4 to 2 hours. Turn off oven and let cake cool in oven with door ajar 1 hour. Remove cake and let cool completely. Refrigerate over night.

Printed from **Key Ingredient**

Direct recipe link: <https://www.keyingredient.com/recipes/115291704/cranberry-swirl-cheesecake/>