

YOGURT CHEESECAKE

Filling:

8 oz. White Mountain Foods Bulgarian Yogurt
2 lbs. cream cheese
4 eggs or egg substitute
1 1/3 cup rice syrup
2 T. cornstarch
1 tsp. vanilla

Crust:

2 cups graham cracker crumbs
2 T. honey
1/2 cup butter, melted

Directions:

In a bowl, place crumbs, butter and 2 T. 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 10 minutes at 450°. Reduce temperature to 200° and bake 45 minutes. Turn oven off; allow it to cool with door slightly open for 3 hours. Remove sides from pan; chill.