

Ginger and Orange Cheesecake

A mouth-watering flavour combination, made in minutes, this healthier cheesecake can be made well in advance and frozen.

Serves 8

Per serving:	Carbohydrates	22g
	Calories	222
	Fat	11.7g
	Saturated fat	4.8g

Ingredients

- * 150g reduced fat digestive biscuits, crushed
- * 75g monounsaturated margarine, melted
- * 1 tsp orange zest, finely grated
- * 1 sachet sugar-free orange jelly made up with 220ml boiling water, stirred well then cooled at room temperature for 20 minutes
- * 300g low fat soft cheese
- * 50g caster sugar
- * 150ml low fat natural yogurt
- * 50g stem ginger, drained and finely chopped

Method

Mix together the crushed biscuits, melted margarine and orange zest. Press firmly into the base of a round, loose bottomed non-stick 20cm cake tin and chill in the fridge.

Whisk the soft cheese, caster sugar, yogurt and stem ginger into the jelly mixture and chill in the fridge for 30 minutes.

Remove the base and the filling from the fridge and spoon the cheese mixture over the base, spreading evenly. Replace in the fridge and cool for at least four hours until completely set. Keep in the fridge until ready to serve, or package and place in the freezer.

Serving suggestion

This cheesecake can be decorated with orange segments or any other seasonal fruit and served with a spoonful of cream or ice cream.