

# Cranberry Grand Marnier Cheesecake

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## **Ingredients:**

1 ½ cups	Ginger Snap cookies, crushed
¼ cup	Butter
1 Tablespoon	Granulated sugar

## Filling

2 packages (8 oz)	Cream Cheese
½ cup	Sugar
¼ cup	Flour
2	Eggs
1 cup	Sour Cream
1 teaspoon	Vanilla extract
3 Tablespoons	Grand Marnier Liqueur
1 Tablespoon	Lemon Juice
½ cup	Cranberry Grand Marnier Jam, well stirred

## Directions:

Preheat Oven to 350 degrees F. To make crust: Place ginger snap cookies in zip lock bag. Crush using a rolling pin. Melt butter. Combine sugar, butter and cookie crumbs in a bowl and mix well. Press into 8-inch Spring Form pan. Bake for 10 minutes, remove from oven to cool.

Filling: In large bowl, using electric mixer, blend the cream cheese and sour cream together until smooth. Add sugar and flour until well combined. Add eggs, vanilla, lemon juice and Grand Marnier, blend until smooth. Pour batter over crust. Dollop jam on top of filling and using knife, swirl jam into filling. Bake 50-55 minutes. Remove and let cool. Run knife around edges, release collar of pan when cooled. Keep refrigerated.

