

# Creme Brulee Cheesecake

*48 ounces cream cheese, softened*  
*1 1/2 cups granulated sugar*  
*6 tablespoons low fat sour cream*  
*6 eggs*  
*3/4 cup heavy cream*  
*3 cups vanilla wafer crumbs*  
*3/4 cup unsalted butter (1 1/2 sticks) melted*  
*6 tablespoons brown sugar*  
*4 teaspoons orange peel*  
*3/4 cup granulated sugar (for topping)*  
*Boiling water (for baking)*  
*Strawberries, raspberries and blueberries (for garnish)*

## **Cook Time:**

Preheat oven to 325 degrees F.

In a bowl place the cream cheese, 1/2 cups of sugar and sour cream and beat on medium speed until mixture is smooth. Add the eggs, heavy cream and orange peel. Beat until all the mixture is smooth.

In another bowl, mix until well blended the vanilla wafer crumbs, butter and brown sugar. With fingers pat the wafer mixture into a springform pan; top the wafer mixture with the cheese mixture. Place pan into a larger pan and add boiling water to cover halfway up sides of springform pan. Bake for 40 minutes or until set.

Remove very carefully the springform pan from water and let cool for 30 minutes at room temperature.

Refrigerate for 4 hours or until serving time.

Slowly unmold the cake from the pan, sprinkle with the remaining sugar and broil under broiler until sugar melts and browns (be careful not to burn the sugar).

To serve, place cheesecake on a serving platter and surround with fresh strawberries, raspberries and blueberries.

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Per Serving (excluding unknown items): 9460 Calories; 745g Fat (69.6% calories from fat); 158g Protein; 575g Carbohydrate; 5g Dietary Fiber; 3504mg Cholesterol; 5300mg Sodium. Exchanges: 20 Lean Meat; 0 Fruit; 1/2 Non-Fat Milk; 137 1/2 Fat; 35 1/2 Other Carbohydrates.