Carrot Maple Cheesecake
Source: Foodland Ontario
Preparation Time: 15 minutes Cooking Time: 15 minutes
Baking Time: 55 minutes Servings: 12

Crust
• 1 1/3 cup shortbread cookie crumbs (12 cookies)
• ¼ cup melted butter

Filling
• 2 cups shredded Ontario Carrots (3 to 4)
• 3 pkg. light or regular cream cheese, room temp
• 1/3 cup granulated sugar
• 1/3 cup Ontario Maple Syrup
• 3 Ontario Eggs

Crust: Combine ingredients; mix well. Press into 9-inch (23 cm) springform pan. Bake in preheated 350°F (180°C) oven for 10 minutes.

Filling: Simmer shredded carrots in water to cover for 5 minutes. Drain and remove excess liquid. In food processor combine carrots, cream cheese, sugar and maple syrup; process until completely smooth and evenly coloured. Add eggs, one at a time, and mix until just blended. Pour onto crumb crust and bake at 300°F (150°C) for 45 minutes or until centre is almost set. Cool to room temperature. Refrigerate 3 hours or overnight.