

## **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)*
- *1/4 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.