

Orange Vanilla Cheesecake Bars with Gingersnap Crust



Recipe adapted from Clean Eating for Busy Families

For Crust:

- 2 $\frac{3}{4}$ cups (126 g) natural gingersnaps (1 $\frac{1}{2}$ cups fine crumbs)
- 3 tablespoons (45 ml) expeller-pressed grapeseed or canola oil
- 1/8 teaspoon salt

For Filling:

- 1 (8-ounce, or 227 g) package Greek Cream Cheese, at room temperature for 30 minutes
- 1 cup (230 g) nonfat plain Greek yogurt
- $\frac{1}{2}$ cup (100 g) granulated raw sugar (evaporated cane juice)

3 large eggs

3 tablespoons (23 g) unbleached all-purpose flour

1 large orange, 2 teaspoons (4 g) grated zest and 3 ounces (90 ml) juice

2 tablespoons (28 ml) lemon juice

1 vanilla bean, slit open lengthwise, inside bean paste scraped out (or 2 teaspoons [10 ml] vanilla extract)

Preheat oven to 350°F (180°C, or gas mark 4) and coat a 9 x 9-inch (23 x 23 cm) pan with canola oil spray.

To Make the Crust: Whir the gingersnaps in a food processor until they reach the consistency of fine crumbs; with the motor running, drizzle in the oil and sprinkle in the salt and mix until blended completely. Spread crumbs evenly into the pan and $\frac{1}{2}$ inch (1.3 cm) up the sides. Press crumbs firmly. Bake for 11 minutes until fragrant and surface appears dry.

To make the filling: Beat the Greek Cream Cheese with a hand mixer or whisk until smooth. Add yogurt and sugar and beat until smooth. Whisk in the eggs one at a time until incorporated completely. Add flour, orange zest and juice, lemon juice, and vanilla bean paste. Pour the filling into the crust and bake for 10 minutes. Reduce heat to 325°F (170°C, or gas mark 3) and bake for an additional 35 minutes until only the center jiggles when shaken gently. Place the pan on a cooling rack and allow it to reach room temperature; then chill for at least 4 hours or up to 3 days. Cut into 16 bars.

