



Natural Ginger Cheesecake

Ingredients:

- 1 1/4 cup graham cracker crumbs (for crust)
- 5 tablespoons butter, melted
- 8 ounces cream cheese
- 1/3 cup sugar
- 1 teaspoons vanilla
- 1/2 cup candied ginger, finely chopped
- 8 ounces mascarpone cheese
- pinch of nutmeg
- 10 ounces truwhip, whipped topping, thawed
- gingersnap crumbs (for garnish)

Directions:

Combine graham cracker crumbs with melted butter and mix well. Press into a 10-inch spring-form pan evenly. Set aside in the freezer until use.

Whip cream cheese, sugar, vanilla, nutmeg and candied ginger into electric mixing bowl until smooth. Add the mascarpone cheese and truwhip and whip again until fully mixed and fluffy. Spoon mixture into the gingersnap crust, filling to the top. Sprinkle with ground gingersnap crumbs for garnish. Chill in the freezer.

Thaw slightly before serving.

Serves 8