

# Cheesecake

ORANGE-PECAN

## Ingredients:

### **Crust:**

1 stick plus 4 t. softened butter  
3/4 c. brown sugar  
2 c. all purpose flour  
1 c. finely chopped pecans

### **Cheese Cake Layer:**

2 - 8 oz packages of cream cheese, softened  
3/4 c. granulated sugar  
2 eggs  
4 t milk  
2 tsp. vanilla extract  
the zest of one orange  
1/2 the juice of one orange (about c)  
coarsely chopped pecans for garnish

## Directions:

- Preheat the oven to 350 degrees F. and spray a 9 x 13 baking dish with cooking spray.
- Beat the butter and brown sugar together in a mixing bowl until fluffy. Add the flour and the chopped pecans to make a stiff dough. Remove a cup of the dough to use on top later. Press the remaining dough into the bottom of the prepared pan.
- Bake for 15 min. Remove from oven.
- While the crust is baking, prepare the cheesecake layer.
- Beat the cream cheese and sugar together until smooth. Add the eggs, milk and vanilla until well blended.
- Add the orange zest and the orange juice and beat them in.
- Pour the cheesecake layer over the crust and spread over the entire crust.
- Crumble the reserved crust dough over the top of the cheesecake mixture. Then add a couple of tablespoons of coarsely chopped pecans as well.
- Bake for 35 minutes in the 350 degree oven. Allow to cool before cutting into 32 small squares. Wrap and store in the refrigerator.

