

White Chocolate Cheesecake Tart with an Oatmeal Cookie Crust and Cranberry Topping
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Ingredients:

Oatmeal Cookie Crust:

3/4 cup butter, at room temperature
1 cup packed brown sugar
1 teaspoon vanilla extract
1 large egg
1 cup all-purpose flour
1 teaspoon ground cinnamon
1 teaspoon baking powder
1/2 teaspoon baking soda
1 teaspoon salt
2 cups instant oats

White Chocolate Cheesecake Filling:

2/3 cups white chocolate chips
2 8-ounce packages cream cheese, at room temperature
2/3 cup granulated sugar
2 large eggs, at room temperature
1 teaspoon vanilla extract

Cranberry Topping:

1 cup dried cranberries
1/2 cup lingonberry jam
1/4 cup white chocolate chips

Directions:

To make the oatmeal cookie crust, heat oven to 350°F. Place butter and sugar in a large bowl and stir until creamed. Mix in vanilla extract and egg; stir in flour, cinnamon, baking powder, baking soda, and salt until soft dough forms. Stir in oats and press cookie crust dough evenly in greased 10-inch tart pan with removable bottom, bake 15 minutes at 350°F or until light golden brown at the edges and puffed in the middle.

To make the cheesecake filling, place white chocolate chips in a small microwave safe bowl and microwave on high for 1 minute; stir until smooth. Beat cream cheese and sugar with electric mixer on medium speed in a large bowl, stopping to scrape side occasionally, until smooth. Mix in eggs, the melted white chocolate chips, and vanilla extract until smooth. Carefully pour cheesecake mixture into the center of the partially baked cookie crust (the cookie will deflate), leaving a crust around the outside edges. Bake at 350°F for 28 to 32 minutes or until cheesecake is set around edges and centers are almost set but just slightly wiggly. Remove from oven and cool for 30 minutes. Refrigerate for 2 hours or until completely set and chilled.

To make the cranberry topping, place cranberries and jam in a food processor and pulse until smooth, about 1 minute. Spread topping evenly over the cheesecake filling and top

with white chocolate chips. Makes 16 servings.