



Let's make No Bake Orange Cranberry Cheesecake Parfaits
from Jenni Field

What you need:

1 pound cream cheese
4.5 oz granulated sugar
1/2 cup orange juice concentrate
zest of 2 oranges
1 Tablespoon orange liqueur
3-4 drops orange oil or 1/4 tsp extract
3/8 teaspoon kosher salt
1 cup heavy cream
1/2 teaspoon vanilla extract
1 1/2 cups Cranberry Sauce
20-22 gingersnap cookies
2 T softened butter

Other stuff to know:

Garnish with sweetened whipped cream, some sugared cranberries and a small wedge of orange.

This is really pretty served in wine glasses!

What to do:

Beat cream cheese until smooth.
Add sugar, OJ concentrate, zest, liqueur, orange oil or extract and salt and beat until smooth.

Whip cream with vanilla to medium peaks.
Fold into orange mixture.

For gingersnap crumble, combine cookies and butter in a food processor and pulse until you have crumbs that clump together. Bake at 350. Cool and crush.

Layer cookie crumble with orange cream and cranberry sauce in individual serving glasses.
Chill 4 hours. Enjoy!