

BAKED BREAKFAST CHEESECAKE

(from *River Cottage Every Day*)

21 ounces of cream cheese or ricotta cheese

5 Tablespoons unsalted butter, melted and cooled slightly

3 Tablespoons quick oats or flour (I used gluten-free quick oats)

pinch of sea salt

1/2 cup sugar

2 eggs, lightly beaten

Finely grated zest of 2 oranges, plus 1 Tablespoon juice (I used 1 Tblsp oj concentrate instead)

3 Tablespoons raisins (optional)

Serve with fresh fruit or fruit compote

Preheat the oven to 325°F. Generously butter a 9-inch springform pan.

Beat the cheese with a wooden spoon until smooth, then add the melted butter, oatmeal, salt, sugar, eggs, orange zest and juice, and mix well (you can mix all in a food processor if preferred or use a hand mixer). Fold in raisins, if using.

Spoon the mixture into the prepared pan and bake for about 25 minutes, until just set, with a slight wobble in the center.

Serve hot, warm, or at room temperature with fruit. Serves 10