

Orange Marmalade & Chocolatier Cheesecake

1 Keebler (6 oz) graham cracker pie crust
3 packages (8 oz) cream cheese, softened
1/3 cup Eagle brand sweetened condensed milk
1/2 cup Realemon juice from concentrate
2 teaspoons vanilla extract
1 jar (12 oz) Cross & Blackwell orange marmalade
1/4 bar (10 oz) Nestle chocolatier bittersweet shaved

Directions:

Combine cream cheese, lemon juice, vanilla extract, and condensed milk in a mixing bowl. Beat cheese until fluffy, and smooth. Swirl in orange marmalade. Pour into crust. Top with shaved chocolate. Chill at least 1 hour. Add whipped cream or other garnish as desired.

Optional ingredient: Grand Marnier Liqueur.

Serve with Domaine Chandon Brut.