

Prep Time: 30 minutes

Chilling Time: 6 hours or overnight

Total Time: 6 hours 30 minutes (including chilling)

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Ingredients

For the Spiced Biscuit Base:

- 2 cups (about 250g) gingersnap cookies or speculoos biscuits
- 1/2 cup (115g) unsalted butter, melted
- 1/4 teaspoon ground cinnamon
- Pinch of salt

For the Creamy Filling:

- 2 (8-ounce / 225g) packages full-fat cream cheese, softened to room temperature
- 1 cup (120g) powdered sugar, sifted
- 1 tablespoon fresh orange zest (from about 1 large orange)
- 2 teaspoons pure vanilla extract
- 2 cups (480ml) heavy whipping cream, cold
- 1/2 cup (60g) powdered sugar (for the whipped cream)
- 1/2 cup (120ml) whole-berry cranberry sauce (homemade or high-quality store-bought)

For the Festive Topping (Optional but Recommended):

- 1/2 cup fresh cranberries
- 1/4 cup granulated sugar (for sugaring)
- 2-3 sprigs fresh rosemary

- 1/4 cup whole-berry cranberry sauce, for swirling

Equipment

- 9-inch (23cm) springform pan
 - Food processor or a sturdy zip-top bag and a rolling pin
 - Electric hand mixer or stand mixer
 - Spatula
 - Small saucepan (for sugared rosemary)
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Instructions

Part 1: Prepare the Base (Time: 10 minutes | Intensity: Low)

1. Prepare the Pan: Lightly grease the bottom and sides of a 9-inch springform pan with a little butter or non-stick spray. Set aside.
2. Crush the Cookies: In a food processor, pulse the gingersnap cookies until they are finely ground. Alternatively, place them in a zip-top bag and crush them with a rolling

pin until you achieve fine crumbs.

3. **Mix the Base:** In a medium bowl, combine the cookie crumbs, ground cinnamon, and a pinch of salt. Pour in the melted butter and mix with a fork until the crumbs are evenly moistened and resemble wet sand.
4. **Press the Base:** Transfer the mixture to the prepared springform pan. Using the bottom of a flat glass or a measuring cup, press the crumbs firmly and evenly into the bottom of the pan, creating a tight, compact layer. Place the pan in the freezer to firm up while you make the filling.

Part 2: Create the Creamy Filling (Time: 15 minutes | Intensity: Medium)

1. **Beat the Cream Cheese:** In a large bowl with an electric mixer, beat the softened cream cheese on medium speed until it is completely smooth and lump-free, about 1-2 minutes. Scrape down the sides of the bowl.
2. **Add the Sugar and Flavorings:** Add the 1 cup of sifted powdered sugar, orange zest, and vanilla extract. Beat on medium speed until fully incorporated and creamy, another minute. Scrape down the bowl again.
3. **Whip the Cream:** In a separate, clean bowl (preferably chilled), whip the cold heavy cream on medium-high speed. As it starts to thicken, gradually add the 1/2 cup of powdered sugar. Continue whipping until stiff peaks form. The cream should hold its shape when the beaters are lifted.

4. **Fold Together:** Gently fold one-third of the whipped cream into the cream cheese mixture to lighten it. Then, carefully fold in the remaining whipped cream in two additions. Use a spatula and a gentle, folding motion (scooping from the bottom and over the top) until just combined. Be careful not to deflate the mixture. It should be light and airy.
5. **Add the Cranberry Swirl:** Dollop the 1/2 cup of cranberry sauce over the cream mixture. Using a butter knife or a thin spatula, gently swirl it through the filling 3-4 times. Do not overmix; you want beautiful, distinct ribbons of cranberry.

Part 3: Assemble and Chill (Time: 5 minutes + 6 hours chilling | Intensity: Low)

1. **Assemble the Dessert:** Remove the springform pan from the freezer. Spoon the creamy filling over the chilled base and smooth the top with an offset spatula.
2. **Decorate:** If you wish, dot the top with a few small spoonfuls of the remaining cranberry sauce and swirl gently with a toothpick.
3. **Chill:** Cover the pan loosely with plastic wrap and refrigerate for at least 6 hours, or preferably overnight. This is crucial for the dessert to set properly and for the flavors to meld.

Part 4: The Festive Finish (Time: 10 minutes | Intensity: Low)

1. **Make Sugared Cranberries & Rosemary:** While the dessert is chilling, prepare the garnish. In a small saucepan, heat 2 tablespoons of water and 2 tablespoons of sugar

over medium heat until the sugar dissolves. Remove from heat. Add the fresh cranberries and rosemary sprigs, tossing to coat. Let them sit for a few minutes. Then, roll them in the remaining granulated sugar until they are well-coated and sparkly. Let them dry on a piece of parchment paper.

2. Unmold and Serve: Just before serving, carefully run a thin knife around the edge of the springform pan to loosen the dessert. Release the side of the pan. Transfer the dessert to a serving platter.
3. Garnish: Artfully arrange the sugared cranberries and rosemary sprigs on top of the dessert. Slice with a sharp knife, wiping the blade clean between each slice for perfect portions. Serve immediately and enjoy the rave reviews!

Nutrition Information (Per Serving)

Disclaimer: Nutritional information is an estimate and will vary based on the specific ingredients and brands used. This calculation is based on 12 servings.

- Calories: ~410 kcal
- Total Fat: 32g
- Saturated Fat: 20g
- Cholesterol: 95mg

- Sodium: 220mg
- Total Carbohydrates: 28g
- Dietary Fiber: 0.5g
- Total Sugars: 20g
- Protein: 3g