

Festive Cranberry Torte

1 1/2 c. graham cracker crumbs
1/2 c. finely chopped pecans
1 1/3 c. sugar (divided)
1/3 c. margarine, melted
1 12oz. pkg. cranberries
1 Tbsp. frozen orange juice concentrate, thawed
1 tsp. vanilla
Powdered egg whites equivalent to 3 egg whites
1 c. whipping cream

Stir together crumbs, pecans, 1/4 c. of the sugar and margarine; press onto bottom and 2" up sides of an 8" spring-form pan. (TIP: I used a 9" spring-form pan. Bette and I agreed the 9" size was better because the slices were not as thick as the 8" spring-form pan). Chill. Set aside 3/4 c. of the cranberries for glaze. In a food processor bowl process remaining cranberries till coarsely ground. (Or, finely chop using a knife.) In a large bowl combine ground cranberries, 3/4 c. sugar, the juice concentrate, and vanilla, set aside. Reconstitute powdered egg whites according to package directions. In a medium mixing bowl beat reconstituted egg whites to soft peaks with an electric mixer on slow to medium speed. Gradually add the remaining 1/3 c. sugar, beating to stiff peaks; fold into ground cranberry mixture.

Beat whipping cream to soft peaks with an electric mixer on slow to medium speed; fold into ground cranberry mixture. Spread in crust. Cover; freeze firm. To serve, use a spatula to loosen torte from pan; remove from pan. Spoon cranberry glaze over each serving. Serves 12

Cranberry Glaze:

In a small sauce pan stir together 1/2 c. sugar and 1 Tbsp. cornstarch; stir in 1/2 c. water and the 3/4 c. reserved cranberries. Cook and stir till thickened and bubbly. Cook and stir 2 minutes more. Cover surface with plastic wrap. Cool, but do not chill.

Nutrition facts: 328 cal., 16 g total fat (6 g sat. fat), 27 mg chol., 128 mg sodium, 45 g carbo., 2 g fiber and 2 g pro.