

# RHUBARB CHEESECAKE

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*2 (8-ounce) packages cream cheese,  
softened*

*3 eggs*

*1 1/4 cups sugar*

*2 tablespoons lemon juice*

*1 teaspoon vanilla*

*1 teaspoon grated orange peel*

*Chocolate Crust*

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*Rhubarb Topping*

*Kiwi slices*

Beat cream cheese until smooth, about 2 minutes. Add eggs, one at a time, beating until smooth after each addition. Gradually beat in sugar, then lemon juice. Stir in vanilla and orange peel. Pour mixture into Chocolate Crust.

Bake at 350 degrees 40 to 45 minutes. Cool 30 minutes and chill thoroughly. Remove from pan onto serving platter. Spoon Rhubarb Topping on top of cheesecake. Surround with kiwi slices to garnish, if desired. Makes about 8 servings.

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