

Raspberry White Chocolate Cheesecake



Ingredients

Crumb Base

1 Cup Graham Cracker Crumbs
3 Tbsp Sugar
3 Tbsp Melted Butter

Topping

Fresh Whipping Cream
1 Bar White Chocolate

Cheesecake Filling

4 x 8oz packages Cream Cheese
1 Cup Sugar
1 tsp Vanilla
1 Cup Sour Cream
4 Eggs
1lb Fresh (or 3 Cups Frozen) Raspberries

Directions

Preheat oven to 325°F.

Crumb Base - Mix cracker crumbs and sugar in bowl. Add melted butter and mix together. Press firmly into a foil lined 9 x 13 baking pan. Bake 10 minutes.

Cheesecake Filling - Beat cream cheese, sugar and vanilla in mixer bowl until well blended. Add sour cream and mix well. Add eggs one at a time, beating on low speed until blended. Pour over crust. Puree the raspberries (Keeping back some for decoration). Gently drop by spoonfuls over batter. Swirl with knife to marble. Bake for 50 minutes until center is almost set. Cool and refrigerate at least 4 hours.

Topping - Whip cream until stiff. Pipe decoratively on top of cheesecake. Garnish with fresh raspberries and grated/curled white chocolate

Notes

Makes 16 Servings. Option: Substitute raspberries with blueberries or strawberries. Option: Use crushed "Oreo" cookies for base instead of graham crackers. Option: Substitute fruit with caramel or chocolate.

