

White Chocolate Raspberry Cheesecake

Ingredients:

1 cup chocolate cookie crumbs
1 tablespoon white sugar
3 tablespoons butter, melted
1 (10 ounce) package frozen raspberries
2 tablespoons white sugar
2 tsp. cornstarch
½ cup water
2 cups white chocolate chips
½ cup half-and-half cream
3 (8 ounce) packages cream cheese, softened
½ cup white sugar
3 large eggs
1 tsp. vanilla extract



Directions:

In a medium bowl, mix together cookie crumbs, 1 tablespoon sugar, and melted butter. Press mixture into the bottom of a 9-inch spring form pan.

In a saucepan, combine raspberries, 2 tablespoons sugar, cornstarch, and water. Bring to boil, and continue boiling 5 minutes, or until sauce is thick. Strain sauce through a mesh strainer to remove seeds.

Preheat oven to 325 degrees F (165 degrees C). In a metal bowl over a pan of simmering water, melt white chocolate chips with half-and-half, stirring occasionally until smooth.

In a large bowl, mix together cream cheese and 1/2 cup sugar until smooth. Beat in eggs one at a time. Blend in vanilla and melted white chocolate. Pour half of batter over crust. Spoon 3 tablespoons raspberry sauce over batter. Pour remaining cheesecake batter into pan, and again spoon 3 tablespoons raspberry sauce over the top. Swirl batter with the tip of a knife to create a marbled effect.

Bake for 55 to 60 minutes or until filling is set. Place a cookie sheet on the rack below the cheesecake when it is baking. A bit of the butter leaks out and smokes up the oven if you forget. About 10-15 minutes after you take the cheesecake out of the oven, run a knife along the inside of the edge of the pan to separate it from the cheesecake. This will help stop the top from cracking. Cool, cover with plastic wrap, and refrigerate for 8 hours before removing from pan. Serve with remaining raspberry sauce. This makes an excellent cheesecake, similar to one you would get in a restaurant. Great for special occasions! Garnish with white chocolate curls if desired.