

Dessert

Swirled Raspberry & Chocolate Cheesecake

Brittney Segobiano - Geneseo, IL

Taste of Home - April/ May 2012

Servings: 12

Preparation Time: 40 minutes

Bake Time: 55 minutes

1 1/2 cups graham cracker crumbs
1/4 cup confectioner's sugar
1/3 cup butter, melted
1 cup fresh raspberries
1/2 teaspoon sugar
3 packages (8 oz each) cream cheese, softened
1 can (14 oz) sweetened condensed milk
1 teaspoon vanilla extract
4 eggs, separated
1 cup (6 oz) semisweet chocolate chips, melted and cooled
additional raspberries

Preheat the oven to 325 degrees.

Place a greased 9-inch springform pan on a double thickness of heavy-duty foil (18 inches square). Wrap foil around the pan.

In a bowl, combine the cracker crumbs, confectioner's sugar and butter. Press onto the bottom of the pan.

Place the raspberries and sugar in a blender. Cover and process until smooth. Strain.

In a bowl, beat the cream cheese until smooth. Beat in the milk and vanilla. Add the egg yolks. Beat on LOW until just combined. Remove one tablespoonful and stir into the raspberry puree.

Remove half of the remaining mixture to another bowl. Stir in the chocolate.

In another bowl with clean beaters, beat the egg whites until stiff peaks form. With a spatula, fold half of the egg whites into the chocolate mixture until blended. Pour over the crust.

Fold the remaining egg whites into the plain cream cheese mixture. Spread over the chocolate layer.

Drop the raspberry mixture by spoonfuls over the top. Swirl with a knife.

Place the springform pan in a large baking pan. Add one inch of boiling water to a larger pan.

Bake for 55 to 65 minutes or until the center is just set.

Remove the springform pan from the water bath and remove the foil. Cool on a wire rack for 10 minutes. Loosen from the pan with a knife. Cool one hour longer.

Refrigerate overnight.

Remove the springform pan rim.

Serve with fresh strawberries.

Per Serving (excluding unknown items): 482 Calories; 34g Fat (62.6% calories from fat); 10g Protein; 36g Carbohydrate; 2g Dietary Fiber; 157mg Cholesterol; 344mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Lean Meat; 0 Fruit; 6 1/2 Fat; 1 1/2 Other Carbohydrates.