

Dessert

White Chocolate-Raspberry Cheesecake Bars

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Servings: 9

Preparation Time: 20 minutes

Start to Finish Time: 5 hours 23 minutes

Chill: 4 hours

This recipe can be easily doubled. Prepare as directed, doubling all ingredients and baking in a 9x13-inch pan. Makes 18 servings.

12 (about one cup) Oreo cookies, finely crushed
2 tablespoons butter or margarine, melted
3 squares Baker's white chocolate, divided
2 packages (8 ounces ea) Philadelphia cream cheese, softened
1/2 cup sugar
1 teaspoon vanilla
2 eggs
1/4 cup red raspberry preserves

Preheat the oven to 350 degrees.

In a bowl, mix the cookie crumbs and butter. Press into the bottom of a 8- or 9-inch square pan.

Melt two chocolate squares as directed on the package.

In a large bowl, beat the cream cheese, sugar and vanilla with an electric mixer until well blended.

Add the melted chocolate. Mix well.

Add the eggs, one at a time, mixing on LOW speed after each just until blended. Pour over the crust.

Bake for 25 to 28 minutes or until the center is almost set. Cool for 5 minutes.

Spread with the preserves.

Melt the remaining chocolate square. Drizzle over the cheesecake. Cool the cheesecake completely.

Refrigerate for four hours.

Per Serving (excluding unknown items): 83 Calories; 4g Fat (39.2% calories from fat); 1g Protein; 11g Carbohydrate; 0g Dietary Fiber; 54mg Cholesterol; 42mg Sodium. Exchanges: 0 Lean Meat; 1/2 Fat; 1/2 Other Carbohydrates.