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# White Chocolate Raspberry Cheesecake

*The Essential Southern Living Cookbook*

Servings: 12

## CRUST

**2 cups graham cracker crumbs**

**3 tablespoons granulated sugar**

**1/2 cup butter, melted**

## FILLING

**5 packages (8 ounce) cream cheese, softened**

**1 cup granulated sugar**

**2 large eggs**

**1 tablespoon vanilla extract**

**12 ounces white chocolate, melted and cooled slightly**

**3/4 cup raspberry preserves**

**fresh raspberries (for garnish)**

Prepare the crust: Preheat the oven to 350 degrees. In a bowl, combine the graham cracker crumbs, granulated sugar and melted butter. Press the crumb mixture into the bottom of a lightly greased nine-inch springform pan. Bake for 8 minutes. Cool slightly.

Prepare the filling: In a bowl, beat the cream cheese with a mixer on medium speed until creamy. Gradually add one cup of sugar, beating well. Add the eggs, one at a time, beating after each addition. Stir in the vanilla. Add the melted white chocolate, beating well.

In a small microwave-safe bowl, microwave the raspberry preserves on HIGH for 30 seconds to 1 minute or until melted. Stir well.

Spoon half of the filling into the prepared crust. Spread a little more than half of the melted preserves over the filling, leaving a 3/4-inch border. Spoon the remaining filling around the edges of the pan, spreading toward the center. Cover and chill the remaining raspberry preserves.

Bake in the preheated oven until the cheesecake is just set and slightly browned, about 50 minutes. Remove from the oven. Cool completely on a wire rack.

Cover and chill for at least eight hours.

Gently run a knife around the outer edge of the cheesecake to loosen from the sides of the pan. Reheat the remaining preserves briefly in the microwave to melt. Pour the preserves over the top of the cheesecake, leaving a one-inch border. Remove the sides of the pan.

Store the cheesecake in the refrigerator. Garnish, if desired.

(NOTE: To remove the seeds from the raspberry preserves, press the preserves through a fine-mesh sieve using the back of a spoon.)

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*Per Serving (excluding unknown items): 700 Calories; 53g Fat (66.3% calories from fat); 10g Protein; 50g Carbohydrate; 2g Dietary Fiber; 162mg Cholesterol; 465mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Lean Meat; 10 Fat; 2 1/2 Other Carbohydrates.*