



## Raspberry Cheesecake With Chocolate Crust

Raspberry and chocolate combine in this cheesecake for a dazzling combination to serve your guests.

**40** min. **13:40**  
prep time total time

**12 servings**

### Filling

- 1 (10-ounce) package** frozen raspberries, partially thawed
- 1 tablespoon** cornstarch

### Crust

- 1 (9-ounce) package** chocolate wafer cookies
- 1/3 cup** Land O Lakes® Butter, melted

### Cheesecake

- 1 1/2 cups** sugar
- 2 (8-ounce) packages** cream cheese, softened
- 4** Land O Lakes® All-Natural Eggs
- 1 1/2 cups** sour cream
- 3 tablespoons** cornstarch
- 1 teaspoon** vanilla

### Glaze

- 2 (1-ounce) squares** semi-sweet baking chocolate
- 1/4 cup** water
- 2 tablespoons** Land O Lakes® Butter

## Directions

Combine raspberries and 1 tablespoon cornstarch in 2-quart saucepan. Cook over medium heat, stirring constantly, until mixture comes to a boil (6 to 10 minutes). Continue boiling 1 minute. Remove from heat. Cool 10 minutes.

*Heat oven to 325°F* Place cookies in food processor bowl fitted with metal blade. Cover; process until very finely chopped (30 to 40 seconds). Add melted butter; process until smooth (20 to 30 seconds). Press onto bottom of 9-inch springform pan; set aside.

Combine sugar and cream cheese in large bowl. Beat at medium speed, scraping bowl often, until creamy. Add eggs, 1 at a time, beating well after each addition. Add sour cream and 3 tablespoons cornstarch. Continue beating, scraping bowl often, until well mixed. Stir in vanilla.

Pour *half* of cheesecake batter over crust. Spoon filling evenly over batter in pan. Top with remaining cheesecake batter. Bake for 60 to 70 minutes or until just set 2 inches from edge of pan. Turn off oven; leave cheesecake in oven 2 hours. Remove from oven; loosen sides of cheesecake from pan by running knife around inside of pan. Cool completely (about 2 hours). Loosely cover; refrigerate 8 hours or overnight.

Combine all glaze ingredients in 1-quart saucepan. Cook over medium heat, stirring occasionally, until chocolate and butter are melted and glaze is smooth.

To serve, cut into individual servings; place onto serving plates. Drizzle about *1 tablespoon* glaze over each serving. Store refrigerated.

## Nutrition Facts (1 serving)

Calories: 530      Fat: 33g  
Cholesterol: 145mg      Sodium: 330mg  
Carbohydrates: 55g      Dietary Fiber: 2g  
Protein: 8g

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