Cheesecake & Raspberry Sauce

Makes 6-8 servings

Ingredients

Graham Cracker Crust

- 3/4 cup graham cracker crumbs
- 2 Tbsp granulated sugar (from the divided 3/4 cup)
- 3 Tbsp butter or margarine
- 2 Tbsp brown sugar
- 1 tsp cinnamon

Cheesecake Filling

- 1 pkg (8 oz) cream cheese, cut in quarters
- 1/2 cup granulated sugar (from the divided 3/4 cup)
- 2 eggs
- 1 tsp vanilla

Sour Cream Topping

- 1 cup dairy sour cream
- 2 Tbsp granulated sugar (remaining from the divided 3/4 cup)

Raspberry Sauce

- 1 pkg (10 oz) frozen raspberries
- 2 tsp cornstarch
- 1 tsp lemon juice

Instructions

Crust

1. Combine graham cracker crumbs, 2 Tbsp granulated sugar, butter or margarine, brown sugar, and cinnamon in an 8" round microproof cake dish.
2. Cook on High for 1-1/2 to 2 minutes. Stir to combine.
3. Press crumbs evenly over bottom and sides of cake dish.

Cheesecake Filling

1. Place cream cheese in a small microproof bowl. Cook on 50 (defrost) 1 minute, or until softened.
2. Gradually beat in 1/2 cup sugar until dissolved.
3. Add eggs and vanilla; mix well.
4. Pour into prepared crust.
5. Cook on High 6-8 minutes, or until nearly set in center, rotating dish if cake is cooking unevenly.

Sour Cream Topping

1. Combine sour cream and remaining 2 Tbsp granulated sugar. Blend well.
2. Spread carefully and evenly over filling.
3. Cook on High 1-1/2 to 2-1/2 minutes, rotating after 1 minute. Edges should be set and center soft.
4. Cool to room temperature. Refrigerate at least 12 hours.

Raspberry Sauce

1. Place frozen berries in a 4-cup glass measure. Cook on 50 (defrost) 3 to 3-1/2 minutes, or until thawed. Drain juice and reserve.
2. Combine cornstarch with 1 Tbsp raspberry juice; mix to make a paste. Stir in remaining juice. Stir in berries.
3. Cook on High for 6 minutes, stirring every 1 minute.
4. Stir in lemon juice. Chill before serving.

Assembly

1. Serve raspberry sauce over sliced cheesecake.
2. Raspberry sauce may also be served over ice cream, pudding, or butter cake. Yields 3/4 cup sauce.

CHEESECAKE & RASPBERRY SAUCE (Cooking Time: 10-13½ min.)

3/4 c. graham cracker crumbs
3/4 c. granulated sugar, divided
3 TB. butter or margarine
2 TB. Brown sugar
1 tsp. cinnamon
1 pkg. (8 oz.) cream cheese, cut in quarters
2 eggs
1 tsp. vanilla
1 c. dairy sour cream

Raspberry Sauce

Combine crumbs, 2 Tbs. granulated sugar, butter, brown sugar, and cinnamon into 8" round microproof cake dish. Cook on High for 1½-2 min. Stir to combine. Press crumbs evenly over bottom and sides of

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cake dish.

Place cream cheese in small microproof bowl. Cook on 50 (defrost) 1 min, or until softened. Gradually beat in ½c. sugar until dissolved. Add eggs and vanilla; mix well. Pour into prepared crust. Cook on High 6-8 min. or until nearly set in ceter, rotating dish if cake is cooking unevenly.

Combine sour cream and remaining 2 Tbs. gran. sugar. Blend well. Spread carefully and evenly over filling. Cook on High 1½-2½ min., rotating after 1 min. Edges should be set and center soft. Cool to room temp. Refrig. at least 12 hours. Serve Raspberry Sace with sliced cake (6-8 servings.)

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RASPBERRY SAUCE (Cooking Time - 9-9½ minutes)

1 pkg. 10 oz. frozen raspberries
2 tsp. cornstarch
1 tsp. lemon juice

Place frozen berries in a 4-cup glass measure. Cook on 50 (defrost) 3-3½ min. or until thawed. Drain juice and reserve.

Combine cornstarch with 1 TB. raspberry juice; mix to make a paste. Stir in remaining juice. Stir in berries. Cook on High for 6 min., stirring every 1 min. Stir in lemon juice. Chill before serving. Serve over ice cream, cheesecake, pudding, or butter cake.

Yield: 3/4 cup

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