

Cakes

Chocolate Raspberry Cheesecake

Preparation Time: 15 minutes

Start to Finish Time: 40 minutes

- 1 6 oz Chocolate pie crust
- 2 3 oz pkg. cream cheese, softened
- 1 14 oz can sweetened condensed milk
- 1 egg
- 3 tablespoons lemon juice
- 1 teaspoon vanilla extract
- 1 cup fresh or frozen raspberries
- 2 1 oz squares semisweet chocolate squares (Chocolate Glaze)
- 1/4 cup whipping cream (Chocolate Glaze)

Preheat oven to 350 degrees

With mixer, beat cream cheese until fluffy

Gradually beat in sweetened condensed milk until smooth.

Add egg, lemon juice and vanilla; mix well.

Arrange raspberries on bottom of crust.

Slowly pour cheese mixture over fruit.

Bake 30 to 35 minutes or until center is almost set.

Cool

Top cheesecake with Chocolate Glaze; Chill. Garnish as desired. Refrigerate leftovers.

Chocolate Glaze. In small saucepan, over low heat, melt two squares of semi-sweet chocolate with 1/4 cup whipping cream. Cook and stir until thickened and smooth. Remove from heat.

Per Serving (excluding unknown items): 1965 Calories; 99g Fat (44.5% calories from fat); 51g Protein; 226g Carbohydrate; trace Dietary Fiber; 533mg Cholesterol; 1077mg Sodium. Exchanges: 2 1/2 Lean Meat; 1/2 Fruit; 18 1/2 Fat; 14 1/2 Other Carbohydrates.