

Dessert

Raspberry Cheesecake Pie

Taste of Home April 2008

Servings: 8

Preparation Time: 30 minutes

3/4 cup graham cracker crumbs

1/4 cup sesame seeds, toasted

1/4 cup toasted wheat germ

1/4 cup butter, melted

FILLING

1 tablespoon unflavored gelatin

1/4 cup cold water

1 pkg (8 oz) cream cheese, softened

1 cup confectioners' sugar

1 teaspoon vanilla extract

TOPPING

2 pkgs (10 oz ea) frozen sweetened raspberries, thawed

2 tablespoons cornstarch

1 teaspoon lemon juice

Preheat oven to 375 degrees.

In a bowl, combine the cracker crumbs, sesame seeds and butter. Press onto the bottom and up the sides of an ungreased 10-inch deep-dish pie plate. Bake for 10 minutes or until edges are lightly browned. Cool on a wire rack.

In a small saucepan, sprinkle gelatin over cold water; let stand for one minute. Cook and stir over low heat until gelatin is completely dissolved. Cool slightly.

In a small mixing bowl, beat cream until stiff peaks form; set aside.

In another small mixing bowl, beat the cream cheese, confectioners' sugar and vanilla until smooth. Beat in gelatin mixture. Immediately fold in whipped cream. Pour into crust. Refrigerate.

Meanwhile, drain raspberries, reserving juice in a 1-cup measuring cup. Add water to measure one cup. Set raspberries aside.

In a small saucepan, combine cornstarch and raspberry juice mixture until smooth. Bring to a boil over medium heat. Cook and stir for two minutes or until thickened. Remove from the heat; gently stir in lemon juice. Cool for ten minutes, stirring occasionally. Gently stir in raspberries. Spoon over pie. Refrigerate until set.

Per Serving (excluding unknown items): 241 Calories; 19g Fat (70.5% calories from fat); 5g Protein; 13g Carbohydrate; 1g Dietary Fiber; 47mg Cholesterol; 198mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 0 Fruit; 3 1/2 Fat; 0 Other Carbohydrates.