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# Rum Raisin Cheesecake II

*Cross Keys Inn - Pittsburgh, PA*  
*Pittsburgh Chefs Cook Book - 1989*

Servings: 12

**1 1/2 cups graham cracker crumbs**  
**1/2 cup granulated sugar**  
**1/2 cup margarine, melted**  
**1 pint water**  
**1 cup raisins**  
**2 pounds cream cheese**  
**1 1/2 cups granulated sugar**  
**2 tablespoons white rum**  
**1 teaspoon dark vanilla**  
**1 teaspoon salt**  
**4 eggs**  
**1 egg yolk**  
**1 pint sour cream**  
**1/4 cup granulated sugar**  
**1 teaspoon white rum**

Make the crust: In a bowl, combine the graham cracker crumbs, 1/2 cup of granulated sugar and melted margarine until well blended. Press evenly into a ten-inch cake pan.

Make the batter: Plump the raisins in water.

Soften the cream cheese and 1-1/2 cups of granulated sugar. Mix with a paddle until softened. Add the rum, vanilla and salt. Mix well.

Add the eggs, one at a time, mixing on low speed until blended through.

Drain the raisins. Add to the mixture. Mix on low speed until just incorporated.

Bake at 350 degrees for 40 to 45 minutes. Remove and let cool.

Make the topping: In a bowl, combine the sour cream, 1/4 cup of granulated sugar and rum.

Spread over the cheesecake.

Chill. Reserve until needed.

## Dessert

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*Per Serving (excluding unknown items): 676 Calories; 45g Fat (59.4% calories from fat); 10g Protein; 59g Carbohydrate; 1g Dietary Fiber; 188mg Cholesterol; 601mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Lean Meat; 1/2 Fruit; 0 Non-Fat Milk; 8 1/2 Fat; 2 1/2 Other Carbohydrates.*