

White Chocolate Raspberry Cheesecake

- 4 chocolate cookies
- 1/4 cup butter, melted
- 10 ounces raspberries, frozen or fresh
- 2 Tbsp white sugar
- 2 tsp cornstarch
- 1/2 cup water
- 8 ounces white chocolate
- 1/2 cup half-and-half
- 3 8 ounce packages cream cheese, softened
- 1/2 cup white sugar
- 3 eggs, room temperature
- 1 tsp vanilla extract



RECIPE INSTRUCTIONS

1. Preheat oven to 325 degrees F. Prepare a spring form pan by covering the bottom with several layers of aluminum foil. Lightly grease the pan.
2. Using the Bosch Universal Plus food processor attachment, pulse the chocolate cookies until the cookies are fine crumbs. Stir in the melted butter, mixing well to combine. Press the cookie mixture into the bottom of the prepared spring form pan.
3. In a saucepan, whisk together raspberries, 2 tablespoons sugar, cornstarch, and water. Bring the mixture to a boil. Boil until the sauce thickens (about 5 minutes). Strain sauce through a strainer.
4. Melt white chocolate with half-and-half in the microwave for 1 minute, stirring every 20 seconds. Continue microwaving until the chocolate is melted.
5. In your Bosch Universal Plus, blend together cream cheese and 1/2 cup sugar on low until smooth. Add in the eggs one at a time. Blend in vanilla and melted white chocolate.
6. Pour the cream cheese batter over the cookie crust. Top with a couple of spoonfuls of the raspberry sauce, and use the tip of a knife to cut through the batter to make a marble effect.
7. Place the spring form pan into a large baking pan with high sides. Fill the pan halfway with hot water. Place cheesecake in the preheated oven and bake for 1 hour and 30 minutes. After baking, turn the oven off and keep the cheesecake inside the oven with the door shut. The cheesecake will still be wiggly in the center at this point.
8. Remove from the oven and run a knife along the edges of the spring form pan. Allow the cheesecake to cool for 30 minutes before covering with plastic wrap and refrigerating for 6-8 hours.
10. Garnish with whipped cream, raspberries and serve with remaining raspberry sauce.