

# Raspberry Swirl Cheesecake

*From the blog For Love of the Table*

## **Graham Cracker Crust:**

5 oz. graham crackers, finely ground (to make a scant 1 1/2 cups crumbs)  
3 T. granulated sugar  
2 oz. (4 T.) unsalted butter, melted

Line a 9-inch square baking pan with 2 crisscrossed sheets of foil, leaving an overhang. Butter or spray the pan. Combine the crust ingredients until homogenous and press into the pan in a compact even layer. Bake in a pre-heated 350° oven until just beginning to brown—10 minutes. Cool.

## **Filling:**

125 g. white chocolate, chopped  
3 8-oz. packages cream cheese, room temperature  
165 g. sugar (3/4 c. plus 1 T.)  
2 T. all-purpose flour, sifted (15 g.)  
1/8 t. salt  
1/2 c. sour cream (121g.)  
3 eggs, lightly beaten  
2 t. vanilla  
95 g. raspberry sauce (about 1/3 c.)

Set a large pot of water over high heat. When it is steaming, reduce the heat to very low and place the white chocolate in a bowl that is wider than the pot and place the bowl over the steaming water. Let the chocolate melt. Remove the bowl from the pot and set aside in a warm spot while you make the batter. Bring the pot of water to a boil and keep hot.

Briefly beat cream cheese to break up. Beat in the sugar until smooth; scrape the sides. Beat in the flour & salt; scrape the sides. Add the sour cream and beat in. Scrape the sides. Beat in the eggs and vanilla in two or three additions, just until smooth and fully incorporated. Add a quarter to a third of the batter to the melted chocolate and quickly stir in until smooth. Add this tempered white chocolate batter to the main batter and mix until thoroughly combined.

Scrape a scant half of the batter (a little over 500 grams) into the prepared pan. Using a squirt bottle with a medium tip, drizzle a couple of tablespoons (30 g) of the raspberry sauce over the batter. Carefully spoon the remaining batter into the pan...covering the drizzle completely. Using the squirt bottle, squeeze small dollops of the remaining 65 g of sauce evenly over the surface (6 by 6 works well). Use a table or small palette knife to swirl through.

Place the pan on a half-sheet pan and place on the oven rack in a pre-heated 325° oven. Pour in the reserved hot water to come up at least half as high as the batter in the pan. Bake until just

set—about 50 to 55 minutes. Lift the foil that is wrapped over the edges of the pan so that it is free to move as the cake shrinks while cooling. Cool the cake to room temperature (about 2 hours). Chill, uncovered, until cold (at least 2 hours, but cheesecake may be baked a day or two ahead...or even frozen).

To portion, lift the cold cake out of the pan using the overhang of foil. Cut the cake using a sharp, thin knife dipped in hot water (and wiped dry) in between cuts. First, trim the edges. Then cut into three strips. Cut each strip evenly into 3, 4 or 5 pieces depending on whether you want 9, 12 or 15 portions. You may also cut 18 buffet-sized portions by cutting 9 squares and then cutting each square in half on the diagonal.

If you like, drizzle some of the sauce on each plate and top each portion with a rosette of whipped cream and some fresh raspberries.

## Raspberry Sauce

6 oz. raspberries, fresh or frozen  
3 T. sugar  
1/2 t. lemon juice

Purée and strain the raspberries. You should have a half to two-thirds cup of purée. Add the sugar and lemon juice and bring to a simmer in a small saucepan. Simmer for a few minutes until slightly thickened and darkened in color. Cool. Makes a scant half cup or 125g. sauce. If you have much less than this, simply add a little water to thin the purée back out.

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