Vanilla Raspberry Cheesecake

A smooth creamy cheesecake with a pink raspberry layer hiding inside
Yield:

12 servings
Ingredients:

Crust Ingredients:

1 cup graham cracker crumbs
4 tablespoons butter
2 tablespoons sugar

Cheesecake Ingredients:

24 ounces cream cheese, softened
1 1/4 cups sugar
3 eggs, at room temperature
1/2 tablespoon cornstarch
1/2 tablespoon cold water
1/2 tablespoon vanilla
1/2 cup sour cream
1 cup raspberries, mashed
1 tablespoon sugar
1/2 tablespoon cornstarch
1/2 tablespoon water
Instructions:

1. In small saucepan, heat raspberries with 1 tablespoon sugar until boiling.

2. In small bowl, mix 1/2 tablespoon cornstarch with 1/2 tablespoon
water. Add to hot mixture, stirring quickly to avoid lumps. Set aside to
cool.

3. In small saucepan, melt 4 tablespoons butter. Add 2 tablespoons sugar and the graham cracker crumbs. Mix thoroughly and then press into the bottom of a greased 8″ springform pan.

3. In mixing bowl, combine cream cheese and sugar, stirring until smooth. Add eggs one at a time, mixing gently with each addition.

4. In small bowl, mix 1/2 T cornstarch with 1/2 T water. Add to cream cheese mixture and stir.

5. Divide batter in half. Add the cooled raspberry mixture to one half; add 1/2 tablespoon vanilla and 1/2 cup sour cream to second half.

6. Pour 1/2 of vanilla batter into prepared pan, covering the crust. Carefully spread the raspberry batter on top, using a ladle or wide spoon. Finish by carefully spreading the rest of the vanilla batter on top.

7. Bake at 350 degrees for 30 minutes. Move temperature down to 325 degrees, cover loosely with foil, and bake 45 minutes longer.

8. After your cheesecake is finished baking, turn off oven, open the oven door, and allow to cool in oven for 15 minutes before removing to cooling rack. Chill at least 4 hours before serving.



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This recipe is from Tammy’s Recipes.