

RASPBERRY CHEESECAKE

1 c. graham cracker crumbs
3 T. sugar
1/4 c. melted butter
10 oz. frozen raspberries, thawed
1/4 c. cold water
1 envelope unflavored gelatin
8 oz. cream cheese
1/2 c. sugar
1 T. Grand Marnier
1 c. whipping cream, whipped

Combine crumbs, sugar, and butter and press into bottom of 9-inch springform pan. Bake at 350 degrees for 10 minutes. Cool. Drain raspberries, reserving juice. Combine juice, water and gelatin in saucepan and let stand for 5 minutes. Cook and stir over low heat until gelatin dissolves. Remove and cool for 10 minutes.

Beat cream cheese and sugar on medium speed until blended. Add raspberries, Grand Marnier, and gelatin mixture. Beat on low speed until blended. Chill in bowl until partially set. Gently fold whipped cream into mixture and spoon into springform pan. Chill for 6 to 24 hours. Run knife around edge of pan to loosen. Remove sides. Top with fresh raspberries and additional whipped cream if desired. Makes 10 servings.

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