

White Chocolate Raspberry Swirl Cheesecake

From Bakingbetter.com

Crust

2 cups vanilla wafers crushed
6 tbs. Melted butter

Raspberry Swirl

5 oz. frozen raspberries
1 tbs. Sugar
1 tsp. cornstarch
1/4 cup water

Filling

2 cups white chocolate chips
1/2 cup of half and half
3 8 oz. pkg. cream cheese softened
1/2 cup white sugar
3 eggs
1 tsp. Vanilla.

Combine crushed vanilla wafers and butter and press into a 9" spring form pan.

Combine the filling ingredients in a small saucepan bring to a boil and simmer for 5 minutes. Strain through a mesh strainer and cool completely.

Preheat oven to 325.

In microwave melt white chocolate chips with the half and half, in 30 second intervals until completely melted, being careful not to let burn.

While the chocolate is melting, mix the cream cheese and sugar together, add vanilla. Beat in eggs until incorporated, don't beat too much air into the batter, add white chocolate mixture, mix to combine.

Pour half of the batter into the spring form pan. Drizzle 3-4 tbs raspberry sauce over the batter. Carefully pour remaining batter over the first layer and drizzle 3-4 tbs raspberry sauce over the top, swirl through the cheesecake with a knife.

Wrap spring form in a double layer of foil. Bake in a water bath for 50-60 minutes until the internal temperature is 150, or it jiggles like jello (Not sloshing around.) Remove from oven and let sit in water bath for 30 minutes before removing the pan. Cool completely in the pan overnight in the fridge.