



## Chilled Raspberry Cheesecake

### Ingredients:

- $1\frac{1}{2}$  cups vanilla wafer crumbs (about 45 wafers, crushed)
- $\frac{1}{3}$  cup cocoa
- $\frac{1}{3}$  cup powdered sugar
- $\frac{1}{3}$  cup butter or margarine, melted
- 1 pkg. (10 oz.) frozen raspberries, thawed
- 1 envelope unflavored gelatin
- $\frac{1}{2}$  cup cold water
- $\frac{1}{2}$  cup boiling water
- 2 pkgs. (8 oz. each) cream cheese, softened
- $\frac{1}{2}$  cup sugar
- 1 teaspoon vanilla extract
- 3 tablespoons seedless red raspberry preserves
- Chocolate Whipped Cream (recipe follows)

### Directions:

- Heat oven to  $350^{\circ}$ .
- In medium bowl, stir together crumbs, cocoa and powdered sugar; stir in melted butter.
- Press mixture onto bottom and  $1\frac{1}{2}$  inches up side of 9-inch springform pan.
- Bake 10 minutes; cool completely.
- Puree and strain raspberries; set aside.
- In small bowl, sprinkle gelatin over cold water; let stand several minutes to soften. Add boiling water; stir until gelatin dissolves completely and mixture is clear.
- In large mixer bowl, beat cream cheese, sugar and vanilla, blending well. Gradually add raspberry puree and gelatin, mixing thoroughly; pour into prepared crust.
- Refrigerate several hours or overnight.

- Remove rim of pan. Spread raspberry preserves over top. Garnish with Chocolate Whipped Cream. Cover; refrigerate leftovers.

Yield: 10-12 servings

### **Chocolate Whipped Cream**

In small mixer bowl, stir together  $\frac{1}{2}$  cup powdered sugar and  $\frac{1}{4}$  cup cocoa. Add 1 cup chilled whipping cream and 1 teaspoon vanilla extract; beat until stiff.