



## Raspberry Pear Cheesecake

### Ingredients:

- 1 (6½ to 8-in. diameter) prepared plain cheesecake
- 1 (10 oz.) pkg. frozen raspberries in syrup, thawed
- 2 teaspoons cornstarch
- 3 to 4 canned pear halves, well drained
- Fresh raspberries, if desired
- ½ oz. semi-sweet chocolate
- ½ teaspoon solid shortening

### Directions:

- Combine frozen raspberries in syrup and cornstarch in a small saucepan. Stir to dissolve cornstarch. Over medium heat, bring to a boil and cook just until clear and thickened, stirring constantly.
- Cool for 10 minutes.
- Spoon 1/3 cup raspberry sauce on top of cheesecake.
- Cut pear halves in half lengthwise. Arrange pears spoke-fashion on top of sauce. Garnish with fresh raspberries, if desired.
- Melt chocolate with shortening. Drizzle over pears.
- Cut into wedges and serve with remaining raspberry sauce.

Yield: 6-8 servings