

DOUBLE CHOCOLATE RASPBERRY CHEESECAKE

INGREDIENTS

1 1/2 cups Nabisco Famous Wafers, pulverized in a food processor
2 tablespoons butter, melted
4 packages (8 ounces each) Cream Cheese, softened
1 cup granulated sugar
2 tablespoons flour
1 teaspoon pure vanilla extract
8 ounces semi-sweet chocolate, melted, cooled slightly
4 eggs
3/4 cup seedless raspberry jam
1 pint fresh strawberries
confectioners sugar, for dusting (optional)

DIRECTIONS

Preheat oven to 325F. Prepare an 11-inch spring form pan by spraying with cooking spray

Mix cookie crumbs and butter; press onto bottom of a 9 inch spring-form pan. Bake 10 minutes, then remove from oven and let cool completely.

Beat cream cheese, granulated sugar, flour and vanilla with mixer until well blended. Add melted chocolate and mix well. Add eggs, one at a time, mixing on low speed after each, just until blended. Pour over crust.

Bake 55 minutes to 1 hour or until the center is almost set. Run knife around rim of pan to loosen cake and cool before removing rim. Refrigerate a minimum of 4 hours (I usually set it in the refrigerator overnight).

Stir the raspberry jam until smooth. Pour over the top of the cake and spread all over, leaving a 1/2 inch border. Top with fresh raspberries and powdered sugar just before serving.