



Quick Raspberry Cheesecake

Recipe by Chef Nigel
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Crust:

5 oz Graham cracker crumbs
3 tb Sugar
5 tb Butter; melted

Filling:

16 oz Cream cheese; softened
1/2 c Sugar
1/2 ts Vanilla
pinch Salt
2 lg Eggs
3 tb Chambord liqueur (Raspberry)

Topping

8 oz Sour cream
1 tb Sugar
1/2 ts Vanilla
1 tb Chambord liqueur (Raspberry)
1 c Raspberries; fresh

Preheat oven to 350 degrees F.

Method

For Crust:

Mix graham cracker crumbs, sugar and butter. Press mixture firmly into bottom of 9" springform pan.

For Filling:

Mix cream cheese, sugar, vanilla, and salt at medium speed with electric mixer. Add eggs, and mix until well blended. Using a fork, gently fold Chambord into batter. Pour mixture into crust.

Bake for approximately 40 minutes or until golden brown. Loosen cake from rim of pan.

Let cool and remove rim of pan.

For Topping:

Mix sour cream, sugar, vanilla, and Chambord and spread evenly over cheesecake.

Refrigerate for 4 hours or overnight.

Top with fresh raspberries just before serving.