



The Golden Thimble's Blue Book Recipes

<http://www.thegoldenthimble.com>

Fabulous Raspberry Cheesecake

2 cups graham cracker crumbs

2 tablespoons sugar

1/3 cup butter, melted

1 (12-ounce) bag frozen raspberries

3 (8-ounce) packages Philadelphia cream cheese, softened

4 eggs

1/2 cup sugar

2 tablespoons flour

1/4 teaspoon salt

Preheat oven to 375 degrees. Measure crumbs into 8- or 9-inch spring form pan. Stir in sugar. Stir in butter until blended. Pat crumb mixture evenly over bottom and up sides of pan. Bake until just beginning to brown, 10 to 15 minutes. Remove from oven and set aside.

Meanwhile process berries in food processor until finely chopped. Add cream cheese, eggs, sugar, flour and salt and process until smooth. Turn into crumb crust and spread evenly. Bake until firm at edges, about 1 hour to 1 hour 10 minutes. Top may crack slightly. Let cool completely on wire rack, then refrigerate several hours or overnight. If desired, serve with Raspberry sauce, recipe follows!

Raspberry Sauce

1 (12-ounce) bag frozen raspberries

1/3 cup sugar

2 teaspoons cornstarch

In medium saucepan stir together sugar and cornstarch. Add berries. Over medium high heat cook, stirring occasionally, until berries thaw and mixture just comes to a boil and is slightly thickened. Let cool. Pour sauce over individual servings of Cheesecake.