*(Yield: 5)*

**Raspberry Swirl Cheesecake**

**Crust:**

90 mL Graham Cracker Crumbs

5 mL Sugar

18 mL Margarine, melted

**Raspberry Swirl:**

50 mL Raspberries, frozen

5 ml Sugar

**Cheesecake Filling:**

60 mL Sugar

5 mL Flour

4 oz (1/2 pkg) Cream Cheese

¼ Lemon, zested

½ Egg, beaten

½ mL Vanilla

20 ml Sour Cream

**METHOD:**

**For the crust:**

1. Preheat oven to 325°F. In a mixing bowl, using fork, stir together graham cracker crumbs and sugar, then pour in melted butter and stir until evenly moistened.
2. Add 1 slightly heaping tablespoonful to 5 paper lined muffin cups. Press crust firmly into even layer. (Fill empty cup with water).
3. Bake in preheated oven 5 minutes them remove from oven and allow to cool.

**For the Raspberry swirl:**

4. In a microwave-proof bowl, heat raspberries and 5mL sugar for 30 seconds (or until soft and squishy)

5. Press mixture through a fine mesh strainer into a bowl (basically until there are only seeds remaining in strainer). Set aside.

**For the Cheesecake Filling:**

1. In a mixing bowl, whisk together granulated sugar and flour. Add cream cheese and lemon zest using an electric hand mixer, blend mixture just until smooth.
2. Mix in egg.
3. Stir in vanilla and sour cream just until combined.
4. Tap bowl forcefully against countertop, about 10 times to release large air bubbles.
5. Divide mixture evenly among cups over crust layer. Jiggle pan to level cheesecake filling, then dollop 5 small circles of raspberry sauce over each cupcake.
6. Using a toothpick, swirl raspberry filling with cheesecake mixture to create a marbled design.
7. Bake in preheated oven 22-25 minutes until cheesecakes are puffed and nearly set
8. Remove from oven and allow to cool completely.
9. Wrap and chill in refrigerator overnight to set.

**Demo Questions**:

1) What causes cracks in cheesecake?

2) Baked cheesecake has a \_\_\_\_\_\_\_\_\_ texture while no bake has a \_\_\_\_\_\_\_\_\_\_\_\_\_\_ texture. Which one are we making?