

Cheesecake with Chocolate Pie Crust and Raspberry Sauce

Slide one of the oven racks into the center of the oven and preheat the oven to 375°F

Crust:

19 chocolate wafers
1/4 C. of melted butter

Insert the metal blade into the food processor. Fill the food processor with the 19 chocolate wafers. Put the top on and pulse the food processor until the wafers are crumbled. Approximately 14 pulses.

While the food processor is running pour the melted butter through the opening on top and keep the food processor running until all the butter has been absorbed.

Press this mixture into a 24 cm (9 1/2 inch) pie plate, on the bottom and up the sides. Set aside.

Filling:

3 8 oz. Packages cream cheese, softened
3/4 c. of sugar
2 Tablespoons all purpose flour
2 eggs
1 egg yolk
1-teaspoon vanilla
1/4 c. whole milk (or 1/8 c. 1% milk and 1/8 c. half and half)

Mix all the above ingredients in a bowl with a hand mixer or mix master and mix at medium speed until all is smooth. Pour the filling into the prepared chocolate piecrust. Assemble the Miracle Baker according to the directions and push the assembled Miracle Baker gently into the cheesecake.

Bake for approximately 30 to 35 minutes. Let cool on a rack with the Miracle baker still in it for one hour. Run a paring knife along the walls and into the corners of the Miracle Baker.

If necessary, wipe the knife off with a paper towel after each “run”. Then gently lift the Miracle Baker by the handles of part one out of the cheesecake. Cover the cheesecake lightly with saran wrap and cool further in the refrigerator.

This cheesecake freezes very well.

Keep the saran wrap on and top that with foil paper, then freeze.

When you decide to serve only few pieces, take the cheesecake out of the freezer, unwrap only one side. Wait a couple of minutes and with a paring knife and spatula remove one or two pieces from the pie plate.

Fill the “hole” with some wax paper and put back the saran wrap and foil paper and return the remainder cheesecake to the freezer.

Raspberry Sauce:

3 c. of raspberries (fresh or frozen)

1/4 c. of sugar

1 teaspoon of cornstarch

Rinse the fresh raspberries. If you use the frozen ones, let them thaw and keep the juice. Blend the raspberries in a food processor with the metal blade until smooth.

Strain the raspberries through a sift into a saucepan. Combine the sugar and the cornstarch and stir this into the strained raspberries. Cook at medium heat while stirring until mixture is bubbly and slightly thickened. Remove from the stove and let the sauce cool.

Serve on top of the cheesecake.

Suggestions:

Keep few of the raspberries for decoration.

Pour the raspberry sauce into a bottle with a plastic top on it, so that you can make a small hole in it. That way you can squeeze the sauce nicely out of the bottle.

If this sounds too complicated just use a spoon!

When serving the cheesecake, dribble some sauce on each plate, put the cheesecake on top of the sauce, decorate each piece with some raspberries and pour some sauce zig-zag over each piece. Enjoy!