

Raspberry Swirl Cheesecake

Crust:

1 cup graham cracker crumbs

3 Tbsp sugar

3 Tbsp margarine melted

Mix ingredients and press into the bottom of a springform pan. Bake 10 minutes at 325 degrees.

Tip: If you want a thicker crust use 1 ½ cup crumbs, ¼ cup sugar and 1/3 cup of margarine. You can line the bottom and go up partly on the sides if you desire.

Filling:

4 (8 oz.) cream cheese, softened

1 cup sugar

3 Tbsp flour

1 Tbsp vanilla

4 eggs

1 cup sour cream

Beat cream cheese, sugar, flour and vanilla together at medium speed until well blended. Add eggs, 1 at a time at low speed until just blended. Blend in 1 cup of sour cream. Pour over crust. Take 8 Tbsp of Raspberry Preserves or 1-1 ½ cups of fresh raspberries and drop onto top of filling. Take a knife and swirl back and forth through the preserves for swirl effect. Bake 1 hour and 10 minutes until center is almost set. Don't overbake or cheesecake will dry out. Run a knife around the rim to loosen. Cool before removing. Refrigerate for 4 hours before serving.

Tips: Put a pan of water on the bottom rack of the oven. This added humidity will keep the cheesecake from being too dry. Different berries work equally well. Try this recipe with strawberries, cherries or blueberries.