



White Chocolate Cheesecake



Crust:

1/4 c sugar
1/2 cup butter, softened
1/2 t vanilla
1 c flour

Filling:

2 pkg. 8-oz. cream cheese, softened
1/4 c sugar
1 t vanilla
6 1-oz. squares white chocolate, melted, slightly cooled
2 eggs

Topping:

1 box Raspberry Danish Dessert
2 cups raspberries

For crust: Beat sugar, butter and vanilla with mixer until light and fluffy. Gradually add flour, mixing on low speed until well blended after each addition. Press onto bottom of four mini springform pans*; prick with fork. Bake at 325 for 17-18 minutes or until edges are lightly browned.

For filling: beat cream cheese, sugar and vanilla until well blended. Add chocolate. Mix well. Add eggs, one at a time, beating on low speed after each just until blended. Pour over crust.

Bake at 325 for 25-27 minutes or until center is almost set. Run knife around rim of pan to loosen cake. Cool before removing rim. Refrigerate 4 hours.

About an hour before serving, cook Danish Dessert according to package directions, using 2 1/2 cups water. Cover top layer with saran wrap. Cool to room temperature. Add 2 cups frozen raspberries. Serve over cold cheesecake.

*Can be baked in regular springform pan. Just double filling recipe. Bake crust for 25 minutes. Bake cheesecake for 55-60 minutes.