



## Raspberry-Swirled Lemon Cheesecake

### Crust Ingredients:

- 8 graham crackers
- 4 tbsp. butter
- 2 tbsp. brown sugar
- ½ tsp. salt

### Filling Ingredients:

- 16 oz. cream cheese
- ¾ cup sugar
- 2 eggs
- 2 lemons

### Raspberry Swirl Ingredients:

- 1 cup raspberries
- 3 tbsp. sugar

Roughly pulse the graham crackers in a food processor a couple of times. Cut the butter into small pieces and add it in along with the sugar. Pulse until mixture resembles a coarse crumb. Tip the graham cracker mixture into an 8" × 11" tart pan with a removable base and press down firmly. Bake at 325° F for 10 minutes. Set aside to cool.

Let the cream cheese come to room temperature. Juice the lemons. Beat the cream cheese until smooth. Add in the sugar, eggs and lemon juice and mix until smooth. Pour the mixture into the pie crust.

Wash and check the raspberries. Place them in a shallow bowl, or on a plate, and sprinkle with sugar. Let the raspberries and sugar sit for about 30 minutes to draw out the juices, then blend. Strain the mixture through a fine-mesh sieve. Spoon the raspberry mixture over the cheese mixture. Swirl with a knife. Bake at 325° F for 35 minutes. Refrigerate overnight, cut into squares and serve. **Yields:** 15–18 squares

