

Aunt Harriet's Raspberry Swirl Cheesecake

Crust

- 1 (9-oz.) package chocolate wafer cookies, finely crushed
- 1/4 cup butter, melted
- 1/4 cup firmly packed Imperial Dark Brown Sugar

Filling

- 3 (8-oz.) packages cream cheese, softened

- 1 cup Imperial Granulated Sugar
- 1 cup Borden Sour Cream
- 3 eggs
- 2 tablespoons lemon juice
- 3 tablespoons flour
- 2 teaspoons vanilla extract
- 1 (12-oz.) can raspberry dessert filling, strained

Preheat oven to 325°. In medium bowl, combine cookie crumbs, butter and brown sugar. Press firmly on bottom and up sides of a 9" springform pan. In large bowl, beat cheese until fluffy. Beat in granulated sugar, sour cream and eggs until smooth. On low speed, add lemon juice, flour and vanilla, mix well. In medium bowl, stir 1/3 of the batter into strained raspberry filling. Mix well. Pour remaining batter into prepared pan; using spoon, drop the raspberry filling into the plain batter. With knife, swirl filling into batter. Bake 1 hour or until center is set. Carefully loosen top of cheesecake from edge of pan with knife tip. Cool. Chill. Remove side of pan. Garnish as desired. Refrigerate leftovers. Yield: 8 or 16 servings.