



New York Cheesecake with Berry Topping

Ingredients:

Crust

- 1 $\frac{3}{4}$ cup graham cracker crumbs
- $\frac{1}{2}$ cup granulated sugar
- $\frac{1}{4}$ cup softened butter

Topping

- 1 (12 oz) pkg frozen raspberries
- water
- 2 Tbsp sugar
- 2 Tbsp cornstarch
- $\frac{1}{3}$ cup real maple syrup

Filling

- 4 eggs
- 1 lb ricotta cheese
- 16 oz cream cheese
- 1 $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ tsp lemon juice
- $\frac{1}{2}$ tsp vanilla
- 3 Tbsp corn starch
- 3 Tbsp flour
- $\frac{1}{4}$ cup melted butter
- 1 pt sour cream



Directions:

- Blend crust ingredients with fork.
- Grease bottom and sides of 10" springform pan.
- Press crust mixture into the bottom of pan pushing it slightly on the sides.
- Combine cheeses and whisk until smooth.
- Add sugar and whisk until smooth again.
- Add one egg and beat until smooth. Repeat for the remaining three eggs.
- Add vanilla, lemon, flour, corn starch and butter. Mix until smooth.
- Fold in sour cream until smooth.
- Pour cheese mixture over crust.
- Put cake in cold oven.
- Heat oven to 325 degrees and bake for one hour.
- Turn oven off and let cake sit for two hours without opening oven door.
- Meanwhile, prepare topping.
- Defrost berries in a small sauce pan on low heat.
- Drain berries and set aside, reserving syrup in a separate bowl.
- Add water to syrup if necessary to make half a cup.
- In the saucepan, combine sugar and cornstarch.
- Put on medium heat.
- Immediately stir in reserved raspberry liquid and maple syrup.
- Bring to a boil, stirring constantly, and boil for 1 minute.
- Add raspberries.
- Remove from heat and cool at room temperature.
- Chill, drizzle with raspberry topping, and serve.

Saltyvixenstories.com

