



Palatable

White Chocolate Raspberry Swirl Cheesecake

🕒 Prep: 10m • Cook: 40m • Total: 50m

👤 8

Ingredients

- 2 pkg of Cream Cheese
- 1/2 cup sugar
- 1/2 tsp vanilla
- 2 eggs
- 3 squares white baking chocolate (melted)
- 1 chocolate flavored crumb crust
- 3 tbsp. red raspberry preserves

Instructions

1. Mix cream cheese, sugar, and vanilla with electric mixer on medium speed until blended
2. Add eggs
3. Mix until blended
4. Stir in white chocolate
5. Pour into crust
6. Microwave preserves in a small bowl on high for 15 seconds or until melted
7. Dot top of cheesecakes with small spoonfuls of preserves
8. Cut through batter with knife several times for marble effect
9. Bake at 350 degrees for 35-40 minutes or until center is almost set
10. Cool
11. Refrigerate 3 hours or overnight

🔗 Source: [🔗](#)