



# Chocolate Raspberry Cheesecake

## INGREDIENTS:

### Crust:

- 1 1/4 cups Honeymaid graham cracker crumbs
- 5 tablespoons butter, melted
- 3 tablespoons sugar

### Filling:

- 3/4 cup sugar
- 3 (8 oz.) Philadelphia cream cheese bars (must be the Philadelphia brand)- softened to room temperature.
- 2 eggs
- 1 teaspoon vanilla
- 1 teaspoon lemon juice
- pinch of salt
- 1 cup of semi-sweet chocolate chips

### Topping:

- 1 pint (2 cups) sour cream
- 1/2 cup sugar
- 1 tsp. vanilla
- pinch of salt
- 1/3 cup of canned raspberry pie filling

## DIRECTIONS:

- Preheat oven to 350F degrees.
- In a medium bowl, combine crust ingredients together until well combined.
- Press into a 9 inch spring form pan, pressing crumbs into bottom and about 1 1/2 inches up sides of pan.
- For the filling, combine the sugar and softened cream cheese in a large mixing bowl and beat together until smooth.
- Add the eggs, one at a time, beating between each addition.
- Add the vanilla, lemon juice and salt and beat until smooth and creamy.
- Melt the one cup of chocolate until smooth, and add to cheesecake mixture, beating until completely incorporated.
- Pour into crust.
- Bake at 350F degrees for 35-45 minutes.
- While cheesecake is baking, make topping by simply mixing together all of the topping ingredients.
- After 35-45 minutes of baking, remove cheesecake from oven and turn oven down to 325F degrees.
- Pour topping over hot cheesecake, gently spreading to edges.
- Return cheesecake to oven and bake for an additional 12-15 minutes.
- Remove cheesecake from oven and leave sides on pan while allowing cheesecake to cool to room temperature.
- Refrigerate several hours (or overnight)
- Run a small knife around the edges of the pan and remove them before serving.
- Serve with extra raspberry pie filling-- YUM!
- Enjoy!!!!