

Overweight Olga's White Chocolate and Raspberry Cheesecake

1. Adjective
2. Adjective
3. Noun 1
4. Fattening Solid
5. Number
6. Nationality
7. Number
8. Fattening Substance
9. Fruit
10. Number
11. Adjective 1
12. Noun 2
13. Noun 3 : Food
14. Adjective
15. Kitchen Appliance
16. Same Fattening Solid
17. Adjective
18. Noun 2
19. Body Part
20. Adjective 1
21. Noun 2
22. Number

23. Sharp Object

24. Number

Overweight Olga's White Chocolate and Raspberry Cheesecake

For years Olga Fatts baked _____ Adjective _____ artery-clogging treats, but one recipe stood out of them all.

_____ Adjective _____ BLANK White Chocolate and Raspberry Cheesecake.

18 _____ noun 1 _____ wafer cookies

1 cup toasted almonds

4 1/2 tbsps _____ fattening solid _____ (melted)

_____ number _____ OZS _____ Nationality _____ white chocolate (imported, lindt chopped)

_____ number _____ OZS creamy _____ fattening substance _____ (room temperature)

23 cup sugar

2 tsps vanilla extract

34 tsp _____ fruit _____ peel (grated)

2 eggs

3/4 cup raspberries (fresh, frozen unsweetened thawed drained)

_____ number _____ OZS _____ adjective 1 _____ cream

3 tbsps sugar

1 tsp _____ noun 2 _____ extract

2 pts raspberries (baskets, one 1 pint basket strawberries)

12 cup _____ noun 3 : food _____ jam (seedless)

Preheat oven to 350F. Place large piece of foil on _____ Adjective _____ large baking sheet. Set 8x2-inch bottomless

heart-shaped

cake pan atop foil. (If unavailable, use 8-inch springform pan; omit foil.) Wrap foil around outside and 1 inch up sides of pan. Butter foil and pan. Finely grind cookies and almonds in kitchen appliance . Add same fattening solid and blend until mixture forms very Adjective crumbs. Using plastic wrap as aid, press crumbs firmly onto bottom and 2 inches up sides of pan. Bake until golden, about 10 minutes. Cool. Maintain oven temperature.

Melt white chocolate in top of double boiler over simmering water until smooth, stirring often. Remove from over water. Using electric mixer, beat cream cheese, sugar, noun 2 and peel in large bowl until smooth. Add eggs 1 at a time, beating just until combined. Beat in white chocolate.

Spoon half of batter into crust. Top with 3/4 cup berries. Spoon remaining batter over. Bake until edges of cake are

set but center 3 inches still moves when cake is shaken, about 45 minutes. Cool 20 minutes. Maintain oven temperature. Using _____ body part _____, press down gently on edges of cheesecake to flatten slightly.

Whisk _____ adjective 1 _____ cream, sugar and _____ noun 2 _____ in bowl. Spoon over cake, spreading to edge of pan.

Bake _____ number _____ minutes. Transfer cake in pan to rack. Run small _____ sharp object _____ around sides of cake.

Cool completely. Chill cake overnight.

Fold down foil along sides of pan. Lift cake pan off cheesecake. Transfer cheesecake to platter, discarding foil.

Cover cake with berries. Bring jam to simmer in small saucepan, stirring often. Gently brush jam over berries. (

Can be prepared _____ Number _____ hours ahead; chill.)

