

# 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

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24. Number

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# 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.)

