# Raspberry Marbled Cheesecake

Two 8-oz. packages cream cheese, room temperature
1 cup sour cream
½ cup heavy cream
5 eggs
2 teaspoon vanilla
1 pint fresh or froze raspberries
1½ cups, plus ¼ cup, plus 1 tablespoon sugar
15 chocolate wafer cookies (⅓ box)
4 tablespoons butter, melted

Place the chocolate cookies in a food processor with 1 tablespoon of sugar. Process until the crumbs are fine. Add 4 tablespoons of melted butter and pulse until mixed. Butter well a deep 9-inch cake pan and press crumbs into the bottom of the pan. Bake in a 350° degree oven about 10 minutes. Cool and chill the crust.

Purée the raspberries in the food processor with just enough sugar to take away the tartness—about ¼ cup. Press through a fine sieve to remove the seeds.

With an electric mixer cream the softened cream cheese. Gradually beat in the 1½ cups of sugar. Beat in the sour cream and heavy cream.  Beat in the 5 eggs one at a time. Beat in the vanilla.

Fill a 2-cup measuring cup with the batter. In another measuring cup mix half the raspberry purée with some cheesecake batter. You want the mixture to remain red enough to give a rich color and to retain the raspberry flavor. Holding both measuring cups in one hand pour them into the chocolate crumb crust, swirling to give a marbleized effect. Do the same with the remaining batter, mixing some of it with the rest of the raspberry purée. Pour into the shell. If you aren't happy with the marbleized effect, use a butter knife or spoon to marble it further.

Place the pan in a larger pan with about ½-inch of boiling water. Bake in a 300° oven for two hours. Turn off the oven and let the cake sit for another hour with the door closed. Remove from the oven. When the cake is at room temperature, place in the refrigerator for at least 2 hours or more until the cake is fully set. Remove from the refrigerator and set briefly in hot water to loosen the cake. Run a sharp knife around the edges. Line a plate with plastic wrap lightly sprayed with oil. Carefully unmold the cake onto the plastic wrap. Place another plate on top of the bottom of the cake and reverse. Gently peel off the plastic wrap and return to the refrigerator. The cake is very soft and does not need to come to room temperature before serving.