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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.)

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