

# White Chocolate Raspberry Cheesecake

## Theresa Cherwonka

Blend 250 ml cream cheese, 1/4 cup butter, and 1/4 cup sugar.

Then add to the mixture:

1 cup melted white chocolate chips (225 g)

8 ounces whipped cream (cool whip 1/2 tub or 1/2 litre)

1 tbsp vanilla.

Topping:

1 cup graham wafer crumbs

1/4 cup melted butter

In about 16 muffin tins lined with baking cups:

1) about 1 tbsp mixture

2) 1 tsp strawberry or raspberry jam

3) Top with another tbsp mixture

4) Drizzle with a bit of chocolate or caramel

5) Top with graham wafer crumb mix

Set in freezer. Take out 1 hour before using. Turn cheesecakes upside down. Remove papers. Top with small amount of whipping cream & strawberries or raspberries. Glaze with chocolate syrup.