



SPONSORED BY
MISSOURI COMMONGROUND

WHAT YOU'LL NEED

16 OZ. CREAM CHEESE,
SOFTENED
2 Tbsp. SUGAR
1 1/4 CUP GRAHAM CRACKER
CRUMBS
1/4 CUP BUTTER, MELTED
1 TSP. VANILLA
1/2 CUP SUGAR
2 EGGS, ROOM TEMPERATURE
1/2 CUP RASPBERRIES

COMPLIMENTS OF BIAS WINERY

Raspberry Swirl Cheesecake

 4 HOURS
 SERVES 8

• LET'S GET STARTED •

Crust: Preheat oven to 325 F. Combine crumbs, melted butter and 2 tbsp. sugar and mix well. Press firmly into bottom of 8-inch square pan. Bake for 10 minutes.

Filling: Beat cream cheese on medium speed until smooth. Add 1/2 cup sugar and vanilla, and mix until well-combined. Mix in one egg at a time on low speed. Pour over cooled crust.

Swirl: Place raspberries and 1 tbsp. sugar in a blender. Blend until smooth. Strain to remove seeds. Spoon mixture onto different spots of filling, then use a knife to gently swirl. Bake at 325 F for 35 minutes, or until set. Allow to cool completely, then top with more swirl or fresh raspberries. Refrigerate 3 hours before serving.



MISSOURI WINE PAIRING:

Bias Raspberry Weisser Flieder –
A sweet raspberry-flavored wine, light
and crisp with hints of cranberry.

FARMERS' TABLE EVENT
MADE POSSIBLE BY
MISSOURI
COMMONGROUND
AND THE HERMANN
WINE TRAIL

**THE
TRUTH**

All living things
contain hormones.



**THE
TALK**

Hormones in food
aren't healthy.