

# White Chocolate Raspberry Cheesecake



FOODSERVICE

SERVING SIZE: 12

## Ingredients

- 1 cup Chocolate Cookie Crumbs
- 1 cup Graham Crackers, Crushed
- 1 cup Crushed Cashews
- 3 tablespoons Sugar
- 2 fluid ounces Melted Butter
- 9 ounces Raspberries, IQF
- 2 tablespoons Sugar
- 2 1/4 teaspoons Cornstarch
- 4 fluid ounces Water
- 2 cups Chocolate Chips, White
- 4 fluid ounces Heavy Cream
- 1 1/2 cups **Furmano's White Kidney Beans**, Drained
- 1 1/2 pounds Cream Cheese, Softened
- 1/2 cup Sugar
- 6 each Eggs
- 1 liquid teaspoon Vanilla Extract

## In This Recipe



White Kidney Beans  
(Cannellini Beans) - 15.5 oz.



Pouch White Kidney Beans  
(Cannellini Beans)

## Preparation

1. In a medium bowl, mix together Cookie Crumbs, Graham Crackers, Cashews, Sugar, and Butter. Press mixture into the bottom of a 12" springform pan.
2. In a saucepan, combine Raspberries, Sugar, Cornstarch, and Water. Bring to a boil and continue boiling for 5 minutes until sauce is thick. Strain out seeds.
3. Preheat oven to 325\*
4. Melt White Chocolate and Heavy Cream over a double boiler. Stir occasionally until smooth.
5. Puree White Kidney Beans and mix in a large bowl with Cream Cheese and Sugar. Then add Eggs one at a time. Then add White Chocolate and Vanilla. Mix well.
6. Add half of cream cheese mixture to springform, then half of raspberry mixture, then remaining cream cheese mixture and finally remaining raspberry mixture.
7. Bake for 1 1/2 hours in a water bath, then turn oven off and let cheesecake rest for another hour in oven.