

Black Forest Cheesecake

1 package *Chocolate Raspberry Cookies**
1/3 cup sucanat or cane sugar
2 tablespoons butter or vegan buttery sticks
(such as *Earth Balance*)
1 8-oz. package low fat cream cheese
1 15-oz. fat free ricotta cheese
1/2 cup brown sugar
2 cups semisweet chocolate chips, melted
and cooled
5 egg whites
1/2 teaspoon cream of tartar
1/4 cup cane sugar
1 cup fresh raspberries (optional)

- Preheat oven to 350°.
- Blend cookies, sucanat and butter in a food processor until mixture resembles fine crumbs. Reserve 2 tablespoons and set aside.
- Press remaining crumb mixture into bottom and one inch up the sides of a 9-inch

greased springform pan. Bake 10-12 minutes. Remove from oven to cool.

- In a large bowl, blend cream cheese, ricotta and brown sugar. Fold in melted chocolate. Set aside.
- In another mixing bowl, beat egg whites and cream of tartar until stiff. Fold in 1/4 cup cane sugar.
- Gently fold egg white mixture into chocolate cheesecake mix. Mix just until blended.
- Spoon entire mixture into cookie crust.
- Bake 55 minutes. Cool in oven.
- Refrigerate cheesecake at least 10 hours before serving.
- Just before serving, sprinkle with 2 tablespoons reserved crumbs and decorate with fresh raspberries.

**If these Natural Ovens products are not available in your store, contact customer service.*



Recipe created by Jean Ecos, Natural Ovens Test Kitchen Specialist