

# ORANGE DREAMSICLE CHEESECAKE WITH RASPBERRY SWIRL

*Submitted by Claude & Johanne Blais, Ontario*

1½ cups graham cracker crumb

⅓ cup + ¼ cup sugar

6 Tbsp. butter, melted

2 x 8 oz. (250g) cream cheese at room temperature

1 pkg. **Orange Dreamsicle Cheeseball & Dessert Mix**

2 eggs

3 Tbsp. Grand Marnier liquor

½ cup sour cream

¼ cup **Amaretto Infused Raspberry Preserves**

Fresh raspberries and mandarin segments (optional)



Preheat oven to 350°F. Combine graham crumbs, ⅓ cup sugar and 6 Tbsp. melted butter together. Press at bottom of 10" spring form pan and about 1" up the side. Beat cream cheese, ¼ cup sugar and **Orange Dreamsicle Cheeseball & Dessert Mix** together in a large bowl with an electric mixer until light and fluffy; add eggs and beat well. Beat sour cream and Grand Marnier into cream cheese mixture until batter is smooth. Pour mixture in prepared graham crust. Heat **Amaretto Infused Raspberry Preserves** in microwave for 30-40 seconds until thinned out. Drop small dots around edge of pan and in centre. Using a knife tip, drag the preserve drop. Place pan in large roasting pan and fill with water to half way up the side of the pan. Place in oven and cook for 30-40 minutes or until about 5" in the centre has a slight jiggle. Remove from oven and let cool in roasting pan for 10 minutes. Then remove from water and let cool for 30 minutes. Decorate with mandarin segments and raspberries if desired.

- **Orange Dreamsicle Cheeseball & Dessert Mix**
- **Amaretto Infused Raspberry Preserves**