

Jenny's Hot Marshmallow Cheesecake with Raspberry Fudge Sauce

Prepare a graham cracker crust,

- 1 1/2 cups graham cracker crumbs
- 1 teaspoon ground cinnamon
- 3/4 cup granulated sugar
- 6 tablespoons butter, melted

Combine dry Ingredients. Sprinkle butter over dry ingredients and toss lightly with a fork, until all crumbs are covered evenly. Press the crumb mixture into a buttered 10 inch spring form pan. Cover the bottom of the pan and press the crumbs part way up the sides. Chill the crust in the freezer for 20 minutes, until set. Preheat the oven to 400° F

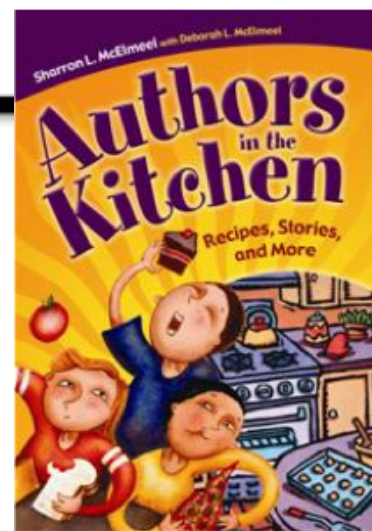
Prepare the cheesecake batter:

- 2 pounds cream cheese
- 1/2 cup granulated sugar
- 2 large eggs, lightly beaten
- 2 tablespoons cornstarch
- 1 cup sour cream

In a large mixing bowl, cream the cream cheese and sugar until light and fluffy. Beat in the eggs, vanilla, and cornstarch until just mixed. Stir in the sour cream until the batter is smooth. Pour the mixture into the prepared graham cracker crust. Bake the cake for approximately 40 minutes, until the edges are raised and just starting to brown. Turn off the oven and let the cake cool with the door propped open, until room temperature. Slide a knife around the edge of the pan to loosen the cake. Chill for several hours.



Illustration by Steven Kellogg



Make raspberry fudge sauce:

- 4.5 ounces semisweet chocolate chips
- 6 tablespoons unsweetened cocoa
- 1 cup water
- 9 tablespoons unsalted butter
- 1/2 cup granulated sugar
- 1/2 cup seedless raspberry preserves, pureed until completely smooth.

Simmer and stir all Ingredients in a small heavy sauce pan, until sugar has dissolved. Stop stirring and bring to a moderate boil for 5 to 10 minutes, until mixture thickens slightly. Swirl the mixture in the pan, but don't stir. Cool slightly and add 1 1/2 teaspoons vanilla. Serve warm.

Before serving,

Preheat the oven to broil. Top the cheesecake with 2 cups mini-marshmallows in an even layer. Broil until marshmallows are golden brown and puffy. Remove spring-form pan and cut the cheesecake with a hot knife

To serve,

Pour 3 tablespoons of raspberry fudge sauce on a plate and place a piece of warm cheesecake in the center of the pool of sauce. Garnish with a few fresh raspberries
Serves 12.

Recipe © 2005 Sharron L. McElmeel. Excerpted from *Authors in the Kitchen: Recipes, Stories, and More* by Sharron L. McElmeel and Deborah L. McElmeel. Libraries Unlimited/ABC-Clio, 2005.

Jenny's Hot Marshmallow Cheesecake with Raspberry Chocolate Sauce