



## **Glenmore Farms Inc**

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### **BLACK RASPBERRY SOUR CREAM CHEESE CAKE**

(10 to 12 servings)

#### **For Crust**

1 ½ cups	Vanilla Wafer crumbs (easily made in food processor but graham crumbs can be used)
¼ cup	sifted powdered sugar
6 tablespoons	melted butter

Stir together until well blended. Press into bottom of 8 or 9 inch spring form pan. Chill.

#### **For Filling**

Preheat oven to 375 degrees

2	well beaten eggs
¾ pound	soft cream cheese
½ cup	<b>Glenmore Farms Seedless Black Raspberry Preserves</b> (Seedless Boysenberry, Marion Blackberry or Raspberry)
½ teaspoon	salt

Mix well and pour into crust. Bake about 25 minutes until center appears set. Remove from oven. Let cool to room temperature.

#### **For Glaze**

Preheat oven to 425 degrees

1 ½ cups	thick cultured sour cream
2 tablespoons	sugar
½ teaspoon	vanilla
1/8 teaspoon	salt

Mix well and pour over cake. Bake about 5 minutes to glaze the cheese cake. Let it cool, then refrigerate from 6 to 12 hours before serving.