

## **Raspberry Swirl Cheesecake**

2	8 oz packages Cream Cheese
1	8 oz package Sour Cream
3	Eggs
½ cup	Sugar
1 tsp	Vanilla
½ cup	Julianna's Delectible Fruits, Reduced Sugar Raspberry Jam

Preheat oven to 375 F. Prepare a 6-9" Spring-form pan, by wrapping bottom with aluminum foil. This is to prevent water seeping in from the water bath.

Beat the cream cheese, sour cream and sugar together. Once fully softened add 1 egg at a time. Clean the sides of the bowl down with a spatula in between adding each egg.

Add the vanilla, beat just till incorporated.

Pour into your spring-form pan, slowly pouring the Reduced Sugar Raspberry Jam in a circular affect. With a bread knife run it back and forth to swirl in the Jam.

Bake in a water bath for 35-40 minutes or until set.

\*Any flavor of Julianna's Delectible Fruits Reduced Sugar Jams taste scrumptious in this recipe.