



GREEN TEA CHEESECAKE w RASPBERRIES

Source: Bon Appétit, Jan 2006

Serving Size: 8

Prep Time: 30 min

Cooking Time: 24 hours +



Fromage Blanc is available at some supermarkets, cheese stores, and specialty foods stores.

Directions

- Preheat oven to 325°F.
- Press cookie crumbs firmly onto bottom (not sides) of [9-inch-diameter SpringForm pan](#).
- Using [electric mixer](#), beat cream cheese, fromage blanc, and sugar in large bowl until smooth.
- Add eggs 1 at a time, beating until incorporated after each addition.
- Beat in green tea powder and liquid until smooth.
- Pour batter over prepared crust in pan.
- Place the cake on the center rack, along with a bowl filled halfway with hot water (to keep the cake moist while baking).
- Bake cake until set but center moves very slightly when pan is gently shaken, ~ **50 min** (CHECK the baking at 30 min to make sure there are still water in the bowl).
- Remove cake from roasting pan; cool 1 hour at room temperature.
- Refrigerate uncovered overnight.

To Serve

- Cut around pan sides to loosen cake; remove sides.
- Place cake on platter and garnish
- Serve each piece with Green Tea.

Ingredient List

Cake

- 1 cup (generous) ground shortbread cookies (about 6 ounces)
- 2 8-ounce packages cream cheese, room temperature (not whipped or "light")
- 1/2 cup (packed) Fromage Blanc (or similar – if you can't find fromage Blanc, use 4 oz more cream cheese)
- 3/4 cup plus 2 tbs sugar
- 4 large eggs
- 1 tbs powdered green tea leaves (use a mortar).
- 1 tbs freshly brew green tea.

Garnish

- Red, Gold, Orange raspberries
- Fresh mint