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Recipe Title: Raspberry Spring Zingers

Recipe Ingredients:

Utensils:

1. Hand or bowl/stand mixer
2. 12-24 non-stick cupcake pan
3. Cupcake liners
4. Fine mesh strainer
5. Medium sauce pan
6. 1 large and 1 medium bowl

Crust:

1. ½ cup sugar
2. 2 cups graham crackers
3. 8 tbs salted butter (melted)

Batter:

1. 16 oz cream cheese
2. 16 oz sour cream
3. 8 oz mascarpone cheese
4. ¼ cup sugar
5. 1 tbs vanilla
6. 6 whole eggs

7. 2 tbs cornstarch

Sauce Topping (optional):

1. 2 pints raspberries

2. 2 to 3 tsp fresh lemon juice

3. ¼ cup sugar, more to taste

4. 2 to 4 tbs water (depends on desired thickness of sauce)

Garnish (optional):

1. Mint leaves

2. Raspberries

Recipe Instructions

Prep:

1. Take the cupcake pan and line it with cupcake liners.

2. Pre-heat oven to 350 degrees Fahrenheit

For the sauce:

1. In a large colander, rinse raspberries off with cold water, set a handful of raspberries aside for garnishing

2. In a medium sauce pan, place the raspberries. Add to them 3 teaspoons fresh lemon juice, ¼ cup sugar, and 2 to 3 tablespoons water (depends on the thickness you desire, more water means less thick)

3. Place the sauce pan over medium heat and bring to a simmer, not boil. Cook over medium heat until the raspberries break down into compote like liquid. (It will look like chunky jam) This should take only about 5-10 minutes to release all the liquid from the raspberries.

4. Using a fine mesh strainer, ladle some of the raspberry sauce into the strainer pushing the chunky raspberry pieces into the mesh strainer to strain out all liquid.
5. You should be left with a mesh strainer filled with seeds and fleshy parts of the raspberries and a medium bowl with raspberry sauce.
6. Place the bowl of sauce aside, either in the fridge or set off to the side covered to cool to room temperature.

For the crust:

1. In a medium bowl combine 2 cups graham cracker crumbs and $\frac{1}{2}$ cup sugar mixing until evenly combined.
2. To the graham cracker and sugar mixture add the 8 tbs melted salted butter 2 tbs at a time until evenly combined.
3. In the lined cupcake pan take about 2 tbs of the graham cracker mixture and place in one of the cupcake liners.
4. Using the back of a table spoon firmly press the mixture into the cupcake liners forming the crust of the cupcakes. It should be no thicker than $\frac{1}{4}$ of an inch.
5. Optional: If you would like to prepare ahead of time, place the lined cupcake pan with the graham cracker mixture into the oven at 350 degrees Fahrenheit for about 4 minutes to set the crust

For the batter:

1. In a large bowl, or stand mixer bowl combine 16 oz cream cheese, 8 oz mascarpone cheese, 2 tbs cornstarch, and $\frac{1}{4}$ cup sugar and mix until smooth.
2. With the mixer on medium speed, mix in 16 oz of sour cream and 1 tbs vanilla until evenly combined.

3. Turn the mixer onto low speed and add in the 6 whole eggs one at a time until evenly combined
4. Pour the batter into the cupcake liners filling them $\frac{3}{4}$ of the way, this way there is room for the cake to expand.
5. Place the filled cupcake pan into the oven at 350 degrees Fahrenheit for approximately 20 to 25 minutes. Towards the 20 to 25-minute mark check the cupcakes periodically with a toothpick to make sure they are done and don't get over cooked.
6. After done baking take the cupcake pan out of the oven and let rest for 5 minutes, then remove each cheesecake cupcake and allow to cool off on a cooling rack or countertop

Garnishing:

1. Using the raspberry sauce previously made drizzle, or place about 1 tsp of it on top of the cooled cupcakes. Then top with fresh raspberries and chopped mint if desired.