



## **CHOCOLATE RASPBERRY CHEESECAKE WINS HEARTS**

### **Ohio State Fair's Best of Show sure to tempt the sweet tooth of a loved one on Valentine's Day**

For Immediate Release  
January 22, 2007

COLUMBUS – Valentine's Day is fast approaching, along with the opportunity to give special treats to valentines in the midst of winter's gloom. Only the uninspired will purchase the beribboned box of candy or deliver the predictable dozen red roses.

Cupid's arrow cannot misfire with a raspberry and chocolate cheesecake. What could be better than the decadent indulgence of a homemade work of art, combining the color of pink and the taste sensation of chocolate? Creative cooks and their lucky loved ones will be inspired by Mary Lou Richards' recipe. Findlay native Ms. Richards won the 2005 Ohio State Fair's Best of Show for her cheesecake.

"This delicious Valentine's Day treat is a recipe that is sure to please Ohioans and the ones they love," said Ohio Poultry Association (OPA) Executive Vice President Jim Chakeres. "The chocolate raspberry cheesecake celebrates this special holiday and pays tribute to Ohio eggs and dairy."

The recipe is one of several featured in a recipe booklet: *Champion Cheesecakes: Recipes for Every Season*, produced by the American Dairy Association & Dairy Council Midwest (ADADC) and OPA. This winning dessert is not only full of great taste, but it also contains many essential nutrients. The featured cheesecake contains four Ohio eggs, with each providing 13 essential nutrients and only 75 calories.

There are even more reasons to put the "heart" in egg consumption. In 2002, the American Heart Association removed its restriction on egg consumption, making the chocolate raspberry cheesecake a sure bet to win hearts in February. "Everyone knows the indisputable health benefits of Ohio eggs," Chakeres said. "Ohio's poultry industry delivers both taste and nutrition to the tables of Ohioans."

Ohio is the number-two egg-producing state in the nation, behind Iowa. The state produces nearly eight billion eggs each year. Ohio is 11th in the nation for turkey production and produces almost 58 million pounds of Ohio chicken for sale annually. According to the American Dairy Association & Dairy Council Mid-East, Ohio's dairy

industry has gross receipts of more than \$700 million, and the state is home to 270,000 dairy cows that produce 590 million gallons of milk each year, ranking Ohio 11th nationally in the amount of milk produced and seventh in total cheese production. The complete recipe book is available by sending name, address and \$1 for shipping / handling to Ohio Poultry Association - Cheesecake book, 5930 Sharon Woods Blvd., Columbus, OH 43229; or it can be downloaded from the OPA Web site at [www.ohiopoultry.org](http://www.ohiopoultry.org).

### **Chocolate Raspberry Cheesecake**

(Makes 10 to 12 servings)

1-½ cups finely crushed chocolate wafers  
¼ cup confectioners' sugar  
½ cup butter, melted  
1 cup frozen raspberries, defrosted  
1 tablespoon granulated sugar  
3 (8-ounce) packages cream cheese, softened  
1 (14-ounce) can sweetened condensed milk (NOT evaporated milk)  
4 OHIO eggs  
1 tablespoon cornstarch  
1 teaspoon vanilla  
1 cup semi-sweet chocolate chips, melted and cooled  
Fresh mint leaves, whipped cream and fresh raspberries  
½ cup chocolate chips, melted

Preheat oven to 350°. In a small bowl, combine crumbs and confectioners' sugar; stir in melted butter. Press mixture on bottom of 9-inch springform pan. Set aside. Combine raspberries and sugar; set aside.

In large mixing bowl, beat cream cheese until fluffy. Gradually beat in sweetened condensed milk. Add eggs, one at a time, cornstarch and vanilla; mix well. Be careful not to overbeat. Divide batter in half; stir 1 cup of the melted chocolate into one-half of the batter. Pour over crust.

Gently stir raspberry mixture into remaining batter. Spoon the raspberry batter over the chocolate batter, beginning on the outer edge, working into the center. Place pan in a shallow baking pan.

Bake 50 minutes or until the center appears nearly set when the pan is gently shaken. Cool 15 to 20 minutes; gently loosen the side of the cheesecake from the pan. Cool completely before removing the springform pan.

Cover; chill 4 hours or overnight. Drizzle with additional melted chocolate chips and garnish with whipped cream and fresh raspberries.

For more information, contact Hinda Mitchell or Angela Davis at 614-224-0600 or visit the OPA Web site at [www.ohiopoultry.org](http://www.ohiopoultry.org). A photo of the cheesecake also is provided.

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