



**FOR IMMEDIATE RELEASE:**

**February 7, 2013**

## **CHOCOLATE RASPBERRY CHEESECAKE WINS HEARTS**

*Ohio State Fair award-winning cheesecake sure to tempt sweet tooth on Valentine's Day*

COLUMBUS – Valentine's Day is right around the corner and for chefs planning to impress their sweetheart with a home-cooked meal, make sure dessert is the star.

Cupid's arrow cannot misfire with Ohio State Fair award-winning Chocolate Raspberry Cheesecake. The decadent dessert is a homemade work of art that combines the luscious sweet raspberry zest with a chocolate sensation creating a dish sure to please any palate.

“Chocolate Raspberry Cheesecake is a fun and delicious dessert to celebrate with your loved ones this Valentine's Day,” said Jim Chakeres, executive vice president of the Ohio Poultry Association (OPA). “This dessert staple brings together both eggs and dairy, which are two of our state's most important agricultural sectors.” Chakeres said that the award-winning recipe will not only satisfy the sweet tooth, but also contains many essential nutrients.

Chocolate Raspberry Cheesecake contains four Ohio eggs, with each providing 13 essential nutrients and only 75 calories. And, egg lovers can rejoice in February for National Heart Month. A recent U.S. Department of Agriculture study reveals that eggs now have 14 percent less cholesterol than previously thought and more vitamin D. Healthy adults can enjoy an egg a day without increasing their risk for heart disease.

Ohio is the second-largest egg-producing state in the nation and produces more than 7.6 billion eggs each year. There are more than 3,000 dairy farms in Ohio that produce approximately 600 million gallons of milk annually, ranking the state 11<sup>th</sup> nationally in milk production.

For more delicious award-winning cheesecake recipes, visit [www.OhioCheesecakes.com](http://www.OhioCheesecakes.com) or follow our “Cheesecake Love” board on Pinterest. To learn more about Ohio egg, chicken and turkey farming, visit [www.OhioPoultry.org](http://www.OhioPoultry.org).

**CONTACT:** Diane Hurd, [dianeh@cmabuildstrust.com](mailto:dianeh@cmabuildstrust.com), 816-556-3144

###

*-Recipe follows on next page-*

## ***Chocolate Raspberry Cheesecake*** *(Makes 10 to 12 servings)*

*1-½ cups finely crushed chocolate wafers*  
*¼ cup confectioners' sugar*  
*⅓ 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.*

###

**\*\*EDITOR'S NOTE:** High resolution photo available upon request.