



Swirled Chocolate Cheesecake

Get the best of both worlds. Vanilla and chocolate, cream cheese, and Bison Cottage Cheese come together to create an appetizing and eye-catching dessert.

Servings	Prep Time	Cook Time	Total Time
12	30m	40m	1hr 10m

Ingredients

- 2 cups Bison Cottage Cheese
- 1 cup crushed chocolate wafers (about 16)
- 8 oz reduced-fat cream cheese, cubed
- ½ cup sugar
- 1 Tbsp vanilla extract
- 2 large eggs, lightly beaten
- 1 large egg white
- 2 oz bittersweet chocolate, melted and cooled
- Pinch of salt
- Fresh raspberries

Instructions

1. Place a 9-inch springform pan on heavy-duty foil, about 18-inch square; wrap foil securely around pan and coat inside of pan with cooking spray. Press crushed wafers onto bottom and 1 inch up sides.
2. Preheat oven to 350°F.
3. In a food processor or blender, blend Bison Cottage Cheese until smooth. Add cream cheese, sugar, and salt; process until blended. Transfer to bowl and stir in vanilla, eggs and egg white. Remove 1 cup of batter to a small bowl and stir in melted chocolate.
4. Pour plain batter into crust and drop chocolate batter by spoonfuls over it. Create swirls by cutting through batter with a dull knife. Place springform pan in larger baking pan and add 1 inch of boiling water to larger pan.
5. Bake until center is just set, about 40 minutes. Turn off oven, open door slightly, and cool cheesecake for 30 minutes in oven.
6. Remove springform pan from water bath and remove foil.
7. Loosen sides of cheesecake with a dull knife; cool on wire rack for 30 minutes. Cover when completely cooled and refrigerate overnight.
8. Remove pan from rim and top with raspberries; serve and enjoy!

