

A berry tasty treat

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One of my favorite parts of summer is when my raspberry bushes bloom and produce all kinds of ripe red berries just waiting to be picked! I always pick them, make a sauce for them and freeze them to seal in their freshness to enjoy all winter long! Paula Deen put out this recipe and I can't wait to try it out with some of my fresh raspberries this summer! It might just be one of the foods served at Jace's first birthday party in June!

Of course, I will have to practice a few times and hopefully not put on a bunch of weight trying to get them just right!

Raspberry Cheesecake Cups

2 pkg. cream cheese, softened
1 cup granulated sugar
1 tsp. butter extract
2 eggs
12 vanilla wafers
1 cup seedless raspberry jam
1 pt. fresh raspberries
2 Tbsp. powdered sugar for dusting

Heat oven to 350° F. Place a paper cupcake liner in each of 12 muffin cups.

Beat cream cheese with a hand-held electric mixer until fluffy. Add granulated sugar and butter extract, beating well. Add eggs, one at a time, beating well after each addition.

Place a vanilla wafer, flat-side down, in each muffin cup. Spoon cream cheese mixture over wafers. Bake for 20 minutes.

Allow tarts to cool completely. When cool, top each cheesecake cupcake with 1/2 Tbsp. of raspberry jam and fresh raspberries. Dust with powdered sugar.