

## **Berry Swirl Cheesecake**

### *Crust*

1/2 cup butter, softened  
1/4 cup packed brown sugar  
1/4 cup ground almonds  
3/4 cup all-purpose flour

Preheat oven to 325° F. Line a 9-inch spring-form pan with aluminum foil. Using the dough hooks on an electric mixer, cream butter and sugar. Add ground almonds and 1/2 cup of flour, and mix well. Flour hands and press dough into the spring-form pan. Bake for 12 to 15 minutes.

### *Filling*

3 (8-oz.) packages cream cheese, softened  
3/4 cup sugar  
1/2 teaspoon vanilla  
1/4 teaspoon almond flavoring  
3 eggs  
1/4 cup berry preserves

Beat cream cheese, sugar, and vanilla at medium speed with electric mixer until well blended. Add eggs, one at a time, mixing at low speed after each addition.

Mix 3/4 cup of batter with 1/4 cup raspberry preserves. Spoon 1/3 of the raspberry mixture over the crust. Pour the remainder of the cheesecake batter into the pan. Drop the remaining raspberry/cream cheese mixture by spoon fulls over the top of the cheesecake and smooth into the batter. Use a knife or spatula to swirl the berry mixture.

Bake cheesecake for 1 hour at 325° F or until center is almost set. Run a knife along the inside edge of the pan ring when it comes out of the oven. Cool before removing rim of pan. Refrigerate 4 hours or overnight.