

Creamy Raspberry Dessert

1 Cup graham cracker crumbs

3 tbsp sugar

1/4 cup butter or margarine, melted

Filling:

1 Package (10-oz) frozen raspberries, thawed

1/4 Cup cold water

1 Envelope unflavored gelatin

1 Package (8-oz) cream cheese, softened

1/2 Cup sugar

1 Cup whipping cream, whipped fresh raspberries and whipped cream for garnish

Combine crumbs, 3 tbs[sugar and butter. Press onto the bottom of a 8-In or 9-in springform pan. Bake at 350 Degrees for 10 minutes. Cool. Meanwhile, for filling, drain raspberries and reserve juice. Set berries aside in a small sauce pan, combine juice, cold water and gelatin. Let stand for 5 minutes. Cook and stir over low heat until gelatin dissolves. Remove from the heat; cool for 10 mintues. In a mixing bowl, beat cream cheese and sugar till blended. Add berries and gelatin mixture; beat on low until thoroughly blended. Chill until partially set. Watch carefully as mixture will set up quickly. By hand gently fold in whipped cream. Spoon into the crust. Chill for 6 hours or overnight. Just before serving, run knife around edge of pan to loosen. Remove sides of pan. Top with fresh raspberries and whipped cream. Yield: 10 servings.