



THE J.M. SMUCKER Co

# Fresh raspberry cheesecake

**Prep Time Cook Time Serves Difficulty**

N/A N/A 12 N/A

## Ingredients

- Crust:
- 1 cup graham cracker crumbs
- 1/2 cup Robin Hood® Oats
- 1/4 cup butter, melted
- Filling:
- 3 pkgs regular cream cheese, softened
- 2 tbsp Robin Hood® Original All Purpose Flour
- 1 can Eagle Brand® sweetened condensed milk, regular or low fat
- 1 tsp vanilla extract
- 4 eggs
- 2 cups fresh raspberries

## Directions

**Preheat** oven to 325°F (160°C).

**Combine** graham wafer crumbs, oats and butter in small bowl. Press firmly onto bottom of 8-9" (20-23 cm) round greased and floured or non-stick springform pan.

**Beat** cream cheese in electric mixer on medium speed until light and fluffy. Add flour and mix well. Beat in remaining ingredients (except raspberries).

**Pour** batter into prepared pan, drop in raspberries and bake in preheated oven until center is almost set, about 1 hour. Cool 10 minutes in pan. With thin knife, carefully loosen cheesecake from side of pan. Cool completely in pan on wire rack. Chill 4 hours or overnight. Garnish with additional berries if desired.

## Images

