



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

