THE J.M. SMUCKER Co

Creamy Baked Cheesecake

Prep Time	Cook Time	Serves	Difficulty
25 mins	55 mins	8	N/A

Ingredients

- 1 1/4 cups (300 mL) graham cracker crumbs
- 1/4 cup (50 mL) sugar
- 1/3 cup (75 mL) butter, melted
- 2 pkgs (250 g each) cream cheese, softened
- 1 can (300 mL) Original or Low Fat **Eagle Brand®** Sweetened Condensed Milk

  Low Fat Sweetened Condensed Milk

- 2 cups (500 mL) sour cream, divided
- 3 eggs
- 1/4 cup (50 mL) lemon juice
- **Raspberry Topping:**
- 1 pkg (425 g) frozen red raspberries in syrup, thawed
- 1/4 cup (50 mL) red currant jelly or red raspberry jam
- 1 tbsp (15 mL) cornstarch

Directions

Step 1:

Combine crumbs, sugar and butter; press firmly on bottom of ungreased 8.5" (22 cm) springform pan.

Step 2:

Beat cream cheese until fluffy. Gradually beat in **Eagle Brand** and 1 cup (250 mL) of sour cream until smooth. Add eggs and lemon juice; mix well. Pour into prepared pan.

Step 3:

Bake in preheated 300ºF (150ºC) oven for 50 to 55 minutes or until set.

Step 4:

Remove from oven; cool and chill. Top with 1 cup sour cream. Prepare Raspberry Topping and serve with cheesecake. Store covered in refrigerator.

Step 6:

Drain 2/3 cup (150 mL) syrup from raspberries. Combine syrup, jelly and cornstarch; cook and stir until slightly thickened. Cool, stir in raspberries.

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