THE J.M. SMUCKER Co

Fresh Raspberry Cheesecake

Prep Time	Cook Time	Serves	Difficulty
20 mins	1 hr	12	N/A

Ingredients

- **Crust:**
- 1 cup (250 mL) graham cracker crumbs
- 1/2 cup (125 mL) **Robin Hood®** Oats
- 1/4 cup (50 mL) butter, melted
- **Filling:**
- 3 pkgs (675 g) regular cream cheese, softened
- 2 tbsp (30 mL) **Robin Hood®** Original All Purpose Flour
- 1 can (300 mL) **Eagle Brand®** Sweetened Condensed Milk, Original or Low Fat

  Low Fat Sweetened Condensed Milk

- 1 tsp (5 mL) vanilla extract
- 4 eggs
- 2 cups (500 mL) fresh raspberries

Directions

Step 1:

Preheat oven to 325°F (160°C).

Step 3:

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.

Step 5:

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

Step 6:

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.

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