



THE J.M. SMUCKER Co

Classic Raspberry Swirl Cheesecake

Prep Time Cook Time Serves Difficulty

15 mins 25 mins 8 N/A

Ingredients

- 1 1/2 cups (375 mL) fresh or thawed frozen raspberries
- 1 can (300 mL) **Eagle Brand®** Original or Low Fat Sweetened Condensed Milk

Original Sweetened Condensed Milk

- 2 pkgs (250 g each) regular or light cream cheese, softened
- 3 eggs
- 2 9" / 23 cm each prepared graham cracker pie crusts

Directions

Step 1:

Preheat oven to 350°F (180°C).

Step 2:

Blend raspberries in blender until smooth. Press through sieve to remove seeds. Stir 1/3 cup (75 mL) of the sweetened condensed milk into sieved raspberries. Set aside.

Step 3:

Beat cream cheese, eggs and remaining sweetened condensed milk. Spoon into pie crusts. Drizzle with raspberry mixture. With table knife, gently swirl raspberry mixture through cream cheese mixture.

Step 4:

Bake in preheated oven 25 minutes or until center is nearly set. Cool. Cover and chill at least 4 hours.

Garnish with fresh raspberries before serving.

Images

