



LOGAN'S BERRY CHEESECAKE



SERVES:

6

PREP TIME:

4H10M

COOK TIME:

1H30M

VEGETARIAN

INGREDIENTS:

1 Cup Crofter's Organic Premium Logan's Berry Fruit Spread (Berry Harvest is a great alternative)

1 ½ Cups Crushed Graham Crackers

6 Tbsp Unsalted Butter (Melted)

3 8oz Packs of Cream Cheese (Room Temperature)

½ Cup Peanut Butter

2 Tsp Vanilla Extract

1 Cup Granulated Sugar

3 Eggs

DIRECTIONS:

1. Preheat oven to 350 F and grease a 9" springform pan.
2. For the crust, combine the crushed graham crackers with the melted butter. Mix with a fork until well coated. Press the crust down in to a prepared springform pan. Refrigerate until ready to use.
3. In a large mixing bowl combine the cream cheese, peanut butter, vanilla extract and sugar. Beat until the mixture is smooth. Beat in the eggs one at a time making sure each egg is well incorporated before adding the next. Pour filling on top of the crust in the prepared pan. Place back in the fridge to set.
4. In a small saucepan heat up Crofter's Organic Fruit Spread on low heat. Stir frequently until a smooth texture is achieved. Remove cheesecake from fridge and drizzle the fruit spread on top. Gently swirl into the cheesecake filling using a toothpick.
5. Bake for 90 minutes and then remove from the oven. Let stand for 4 hours or until the cheesecake has completely cooled. Enjoy!