



RASPBERRY CHEESECAKE SQUARES



SERVES:

9

PREP TIME:

3-4H

COOK TIME:

50M

INGREDIENTS:

Crust:

10-12 Graham Crackers

¼ Cup Melted Butter

Filling:

9 Tbsp Crofter's Organic
Premium Seedless Raspberry
Fruit Spread

16 oz Cream Cheese

2 Eggs

½ Cup Granulated Sugar

1 Tbsp Fresh Lemon Juice

1 Tsp Vanilla Extract

Sprinkle of Flaky Salt

DIRECTIONS:

1. Preheat the oven to 350°F and line a 9"x9" baking pan with parchment paper. Set aside.
2. In a food processor, combine the crust ingredients. Blend until coarse crumbs form. Transfer the crumbs to the prepared baking pan and firmly press down to form a crust. Place in the oven to bake for 10 minutes.
3. In a small bowl, combine the cream cheese, eggs, sugar, lemon juice, vanilla extract, and flaky salt using a hand mixer. Mix until smooth and then set aside.
4. Remove the crust from the oven and allow to cool for 10 minutes. Transfer the filling over to the prepared crust and evenly spread out using a spatula.
5. Add the Crofter's Organic Premium Seedless Raspberry Fruit Spread to the filling. Gently swirl it in using a butter knife. Place in the oven and bake for 40 minutes.
6. When the cheesecake is done, remove from the oven and allow to completely cool. Place the cheesecake into the fridge for 3-4 hours to set. Remove from the fridge and cut into squares when ready to serve. Enjoy!