



# Raspberry No-Bake Cheesecake

## Ingredients

1-1/4 cups (300 mL) graham wafer crumbs  
2 tbsp (30 mL) granulated sugar  
1/4 cup (50 mL) butter or margarine, melted  
2 cups (500 mL) whipping cream (35%), divided  
2 envelopes unflavoured gelatin  
1 package (250 g) cream cheese, softened  
1/2 cup (125 mL) granulated sugar  
1 tsp (5 mL) vanilla  
1 package (600 g) frozen MOOV Raspberries, partially thawed

## Steps

Prepare crust: In a medium bowl, mix together crumbs and sugar. Stir in melted butter using a fork, until crumbs are well coated. Press crumb mixture into an 8-inch (20 cm) spring-form pan. Bake in a 350°F (180°C) oven for about 10 minutes or until starting to lightly brown on edge. Let cool.

Prepare cheesecake mixture: Pour 1/2 cup (125 mL) of the whipping cream into a small saucepan. Sprinkle in gelatin; let stand for 1 minute to absorb liquid. Place over medium-low heat for about 3 minutes, stirring constantly, until gelatin dissolves completely (not lumpy). Set aside to cool slightly.

In a food processor, blend together cream cheese, sugar and vanilla until smooth. Add berries and process until smooth. Add gelatin mixture and blend until combined. Transfer mixture to a large bowl.

In a small deep bowl, whip 3/4 cup (175 mL) of the whipping cream until thick. Fold into raspberry mixture until well blended. Pour onto crust; smooth top with knife. Cover with plastic wrap being careful not to touch the top. Refrigerate for at least 4 hours to set.

## Preparation time :

1 hour 30 minutes

## Baking time :

13 minutes

**Portions :** 8 servings

**Product :** Moov Whole Raspberries

**Product code :** 01103

**Type :** Classic fruits

**Format :** 12 x 600 g

## Preservation :

Keep frozen at 0°F or -18°C or below. Take out desired amount and return any product not used immediately to freezer. Do not refreeze if thawed.

## Preparation :

Thaw product at room temperature or use frozen. Use any way you would use fresh fruit or incorporated into your favourite recipe.

Prepare whipped topping: In a small deep bowl, whip the remaining 3/4 cup (175 mL) whipping cream with 2 tsp (10 mL) sugar and 1/4 tsp (1 mL) vanilla until thick. Spoon dollop of cream onto cheesecake slices and garnish with additional berries and mint.

TIPS: Use the back of a soup spoon to flatten crumb crust well, before baking.

TIPS: May be made in small springform pans, or delete crust and spoon into glass dessert dishes.

VARIATION: Use frozen MOOV Strawberries, Blueberries, 4 Berry Mix or Mango in place of the raspberries.