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Raspberry Cranberry Cheesecake

The beautiful red glaze adds a stunning finish to any holiday meal or gathering.

Crust

- 1 3/4 cups crushed vanilla wafers
(about 3/4 of a 12 oz. box)
- 3 tablespoons chopped almonds
- 1/4 cup butter or margarine, melted

In a small bowl combine crushed wafers and almonds. Add in melted butter or margarine and mix until thoroughly combined. Using a rubber spatula, press mixture evenly onto bottom of a greased 9" spring form pan. Set aside.

Cheesecake

- 1 1/2 cups whole frozen red raspberries
- 24 oz. Low fat cream cheese
- 3/4 cup sugar
- 5 teaspoons cornstarch
- 4 eggs
- 1 Tablespoon finely shredded lemon peel
- 1 teaspoon vanilla extract

Thaw and drain whole frozen red raspberries by spreading on 4 layers of paper toweling placed on a plate or cookie sheet. Set aside.

In a large bowl, combine cream cheese, sugar and cornstarch. With electric mixer on medium speed, beat until smooth. Reduce speed to low and add eggs, one at a time, beating after each addition just until incorporated. Stir in lemon peel and vanilla extract. Set aside.

Place thawed red raspberries evenly on crust, leaving a 1" margin around edge. (To create an attractive, evenly colored crust, avoid placing berries closer to the edge than this specified margin.) Pour cream cheese mixture over berries and crust.

Bake at 350 degrees F for 15 minutes. Lower temperature to 225 degrees F and bake for 1 hour and 10 minutes more, or until center no longer looks wet or shiny. Turn off oven. Remove cheesecake from oven and run a knife carefully around inside edge of pan. Return pan to warm oven for one hour. Chill while glaze is made. (Cake may be frozen at this point.)

Glaze

- 1 cup whole frozen red raspberries
- 1/2 cup frozen cranberry raspberry juice cocktail, thawed
- 2 teaspoons lemon juice
- 2 teaspoons cornstarch

In a small saucepan, combine 1/4 cup concentrate, 2 teaspoons lemon juice and 1 cup red raspberries. Heat slowly until steam rises from top and berries are soft. Do not boil. Remove from heat and strain through a fine sieve to remove seeds. Return to saucepan.

Combine remaining 1/4 cup concentrate with cornstarch, and stir until dissolved. Add to raspberry/lemon juice mixture and cook over low heat until slightly thickened. Cool to room temperature. Glaze cheesecake and chill, uncovered, until serving time.