

Chocolate Raspberry Cheesecake

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Ingredients:

- 1 READY CRUST® Chocolate Crust Pie Crust (6 oz.)
- 6 oz. cream cheese, softened
- 1 can (14 oz.) Eagle Brand Sweetened Condensed Milk (Not evaporated milk)
- 1 egg
- 3 Tbsp. lemon juice
- 1 tsp. vanilla extract
- 1 cup fresh or frozen raspberries
- Chocolate Glaze **
- 2 squares (1 oz. Each) semi-sweet baking chocolate
- 1/4 cup whipping cream

Helpful Hint:

Soften cream cheese in microwave on high 15 to 20 seconds.

** In small saucepan, over low heat, melt 2 (1-oz) squares semi-sweet chocolate with 1/4 cup whipping cream. Cook and stir until thickened and smooth. Remove from heat.

Directions

1. Preheat oven to 350 °F. Beat cream cheese until fluffy with mixer. Gradually beat in Eagle® Brand until smooth. Add egg, lemon juice and vanilla; mix well.
2. Arrange raspberries on bottom of crust. Slowly pour cheese mixture over fruit. Bake 30 to 35 minutes or until center is almost set. Cool.
3. Top cheesecake with chocolate glaze; chill. Garnish as desired. Refrigerate leftovers.

