

## Fresh Raspberry No-Bake Cheesecake



### Pastry Crust

- 1 package Yumree Yumree Dreamees mix
- 2 tablespoons granulated sugar
- 5 tablespoons butter, cold
- 3 tablespoons milk

### Filling

- 1/2 cup boiling water
- 1 (3 ounce) package raspberry flavored gelatin
- 2 (8 ounce) packages cream cheese, softened
- 1/2 cup granulated sugar
- 1 tablespoon lemon juice
- 1 teaspoon vanilla extract
- 1 1/4 cups whipping cream
- 8 ounces fresh raspberries
- 2 tablespoons granulated sugar

### Topping

- 3/4 cup whipping cream
- 1 tablespoon granulated sugar
- Fresh raspberries

**Chill** a large mixing bowl and wire whisk attachment for an electric mixer.

**In a large bowl**, combine Yumree Yumree Dreamees mix and sugar, mix well. Cut butter into dry ingredients until mixture resembles coarse crumbs. Stir in milk, mix well until dough is just moistened. Form into a ball. Press dough

into the bottom and 1 1/2 to 2 inches up sides of an ungreased non-stick 9 inch springform pan. Bake at 350 degrees for 13 minutes. Cool and set aside.

**Dissolve** gelatin in boiling water. Stir until smooth. Chill for at least 15 minutes.

**Meanwhile**, beat cream cheese and sugar in a medium bowl with an electric mixer. Add lemon juice and vanilla extract. Mix well until mixture is light and fluffy. Set aside.

**Once gelatin has chilled**, use the chilled bowl and wire whisk attachment. Whip whipping cream until stiff with an electric mixer on high speed. Refrigerate whipped cream.

**Combine** raspberries and sugar in the bowl of a food processor. Process until smooth. Press puree through a fine mesh sieve.

**Add** half of gelatin mixture to cream cheese and mix until smooth. Gently fold whipped cream into cream cheese. Add remaining half of gelatin to pureed raspberries and mix well. Gently fold raspberry mixture into cream cheese. Pour into crust and chill for at least 4 hours, or overnight.

**Whip** whipping cream in a chilled bowl with a wire whisk attachment on high speed until soft peaks form. Gradually add sugar to whipping cream. Continue whipping until stiff. Remove sides of pan prior to serving. Garnish with sweetened whipped cream and fresh raspberries.

**Serves** 8 to 12

**Cook's Note:** *Electric mixer required.* This recipe calls for whipping cream. Do not substitute with heavy whipping cream.