

## Bosch Mixers No Bake Berry Cheesecake

### Ingredients

2 pkgs (20 full) graham crackers

11 Tablespoons (1 3/8 sticks) butter

2 Tbs sugar

2- 8 oz pkgs cream cheese at room temperature

1 -14oz can sweetened condensed milk

1 tsp fresh lemon juice

1 tsp. Vanilla extract

Berries of your choice -about 2 cups, washed and dried.

### Directions

Put crackers in your Bosch Blender or food processor and crushed until fine.

Add sugar and butter and pulse

Press mixture into a 9 inch spring form pan and freeze for 10 min or until your cheesecake mixture is ready.

In your Bosch Mixer add: cream cheese with the wire whisks on, beat until smooth, then add the sweetened condensed milk a little at a time. If you have a bowl scraper attachment, use it or scrape sides down with a spatula.

Beat in the vanilla and lemon juice.

You may add fruit over the crust if desired.

Pour filling into the crust shell and smooth out the top with a spatula. Sprinkle berries over the top before it's set. Cover with plastic wrap and refrigerate for 2-3 hours.

Unclasp the sides of the pan and serve.

Enjoy!

