



No-Bake Raspberry Cheesecakes in a Jar

OREGON
Growers®
- FARM DIRECT SPECIALTY FOODS -

PREP TIME

10 minutes

SERVES

2

INGREDIENTS

- 3 tablespoons **Oregon Growers Wildflower Honey**, divided
- 1 tablespoon coconut oil
- 4 full sheets graham crackers
- 4 ounces cream cheese, softened
- 3/4 cup cottage cheese
- 3 tablespoons **Oregon Growers Red Raspberry Jam**

PREPARATION

1. Pulse graham crackers in a food processor to form fine crumbs. Melt the coconut oil and 1 tablespoon honey together. Add to the food processor and pulse to moisten the crumbs. Divide between two jars to form the base.
2. Combine cream cheese, cottage cheese, and 2 tablespoons honey in a blender. Blend until smooth and divide between the two jars.
3. Top with red raspberry jam and garnish with a sprinkle of graham cracker crumbs and fresh berries. Enjoy immediately or cover and chill in the fridge for a thicker texture.

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