

Raspberry Cream Cheese Squares

Makes 12 servings

Ingredients:

- 1 1/2 cups graham cracker crumbs
- 1/4 cup melted butter
- 8 ounces softened cream cheese
- 1/4 cup sugar
- 1 teaspoon vanilla
- 1 cup raspberry jam



Directions

1. Mix graham cracker crumbs and melted butter; press into an 8-by-8-inch pan.
2. Blend cream cheese, sugar, and vanilla in a medium bowl.
3. Spread cream cheese mixture over the crust.
4. Spoon raspberry jam on top and swirl gently.
5. Chill for at least 2 hours.

Fun Food Fact

Raspberries are among the highest-fiber berries, providing about 8 grams per cup—great for both flavor and digestion.