



Our Best Cheesecake



Prep Time: 15 min
 Total Time: 6 hr 25 min
 Makes:
 16 servings, 1 topped slice (107 g) each

What You Need!

1-3/4 cups *Honey Maid* Graham Crumbs
 1/3 cup butter, melted
 1-1/4 cups sugar, divided
 3 pkg. (250 g each) *Philadelphia* Brick Cream Cheese, softened
 1 cup sour cream
 2 tsp. vanilla
 3 eggs
 1 can (19 fl oz/ 540 mL) cherry pie filling

Make It!

HEAT oven to 350°F.

MIX graham crumbs, butter and 1/4 cup sugar. Press onto bottom and 2-1/2 inches up side of 9-inch springform pan.

BEAT cream cheese and remaining sugar in large bowl with mixer until well blended. Add sour cream and vanilla; mix well. Add eggs, 1 at a time, beating on low speed after each just until blended. Pour into crust.

BAKE 1 hour to 1 hour 10 min. or until centre is almost set. Turn oven off. Open oven door slightly. Let cheesecake sit in oven 1 hour. Remove cheesecake from oven; cool completely. Refrigerate 4 hours. Run sharp knife around edge of pan to loosen cake. Remove rim. Top cheesecake with pie filling just before serving.

Kraft Kitchens Tips

Variation

Prepare using non-hydrogenated margarine, *Philadelphia* Light Brick Cream Cheese Spread, light sour cream and light

Nutritional Information

Calories	370	Total fat	23 g	Saturated fat	13 g
Cholesterol	110 mg	Sodium	340 mg	Carbohydrate	38 g
Dietary fibre	1 g	Sugars	20 g	Protein	6 g
Vitamin A	20 %DV	Vitamin C	4 %DV	Calcium	6 %DV
Iron	4 %DV				