



## PHILADELPHIA New York Cheesecake



Average Rating  (369)

**Prep Time:** 15 min  
**Total Time:** 4 hr 55 min

**Makes:**  
16 servings, one slice each

- 1 cup crushed HONEY MAID Honey Graham (about 6 graham)
- 3 Tbsp. sugar
- 3 Tbsp. butter or margarine, melted
- 5 pkg. (8 oz. each) PHILADELPHIA Cream Cheese, softened
- 1 cup sugar
- 3 Tbsp. flour
- 1 Tbsp. vanilla
- 1 cup BREAKSTONE'S or KNUDSEN Sour Cream
- 4 eggs
- 1 can (21 oz.) cherry pie filling

**PREHEAT** oven to 325°F. Mix crumbs, 3 Tbsp. sugar and butter; press firmly onto bottom of pan 13x9-inch baking pan. Bake 10 min.

**BEAT** cream cheese, 1 cup sugar, flour and vanilla with electric mixer on medium speed until well blended. Add sour cream; mix well. Add eggs, one at a time, mixing on low speed after each addition just until blended. Pour over crust.

**BAKE** 40 min. or until center is almost set. Cool completely. Refrigerate at least 4 hours or overnight. Top with pie filling before serving. Store leftover cheesecake in refrigerator.

### Kraft Kitchens Tips

#### Size-Wise

Sweets can add enjoyment to a balanced diet, but remember to keep an eye on portions.

#### New York Lemon Cheesecake

Prepare as directed, omitting cherry pie filling and adding 2 Tbsp. lemon juice and 1-1/2 tsp. grated lemon peel to the cream cheese batter before pouring over crust.

#### How to Bake in Springform Pan

Preheat oven to 325°F if using 9-inch springform pan (or 300°F if using a dark nonstick 9-inch springform pan). Prepare as directed. Bake 1 hour 10 min. or until center is almost set. Run knife or metal spatula around rim of pan to loosen cake; cool before removing rim of pan.

### Nutritional Information

Calories	400	Total fat	31 g	Saturated fat	19 g
Cholesterol	145 mg	Sodium	370 mg	Carbohydrate	24 g
Dietary fiber	1 g	Sugars	19 g	Protein	7 g
Vitamin A	20 %DV	Vitamin C	0 %DV	Calcium	8 %DV
Iron	2 %DV				

<http://www.kraftfoods.com/kf/recipes/philadelphia-new-york-cheesecake-51183.aspx?pf=t...> 6/25/2008