

PHILADELPHIA New York Cheesecake

HEAT oven to 325°F **Average Rating** ★★★★★ (402)



Prep Time: 15 min
Total Time: 5 hr 25 min
Makes:
16 servings

What You Need!

20 OREO Cookies, finely crushed (about 2-1/4 cups)
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

Make It!



LINE 13x9-inch pan with foil, with ends of foil extending over sides. Mix crumbs and butter; press onto bottom of pan.

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

BAKE 40 min. or until center is almost set. Cool completely. Refrigerate 4 hours. Use foil handles to lift cheesecake from pan before cutting to serve. Top with pie filling.

Kraft Kitchens Tips

Size-Wise

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

How to Bake in Springform Pan

Prepare and bake cheesecake as directed, substituting a 9-inch springform pan for the 13x9-inch pan and increasing the baking time to 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. (Note: If using a dark nonstick springform pan, reduce oven temperature to 325°F.)

Substitute

Substitute 6 HONEY MAID Graham Crackers, crushed (about 1 cup) and 3 Tbsp. sugar for the OREO Cookies.

Nutrition 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				