

**Dessert**

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# **Company Cheesecake**

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**Servings: 16**

**Preparation Time: 25 minutes**

**Start to Finish Time: 4 hours 40 minutes**

**1 cup Honey Maid graham cracker crumbs**

**3 tablespoons sugar**

**3 tablespoons butter or margarine, melted**

**2 packages (8 ounces ea) Philadelphia cream cheese, softened**

**1 container (16 ounces) Breakstone's cottage cheese**

**1/2 cup sugar**

**1/4 cup flour**

**1 teaspoon vanilla**

**3 eggs**

In a bowl, mix the graham cracker crumbs, three tablespoons of sugar and the butter. Press onto the bottom of a 9-inch springform pan.

Bake at 325 degrees for 10 minutes.

Increase the oven temperature to 450 degrees.

In a large bowl, beat the cream cheese and cottage cheese with an electric mixer on medium speed until well blended.

Add 1/2 cup of sugar, flour and vanilla. Mix well.

Add the eggs, one at a time, mixing just until blended after each addition. Pour over the crust.

Bake for 15 minutes.

Reduce the oven temperature to 250 degrees. Continue baking for 1 hour.

Run a small knife or metal spatula around the rim of the pan to loosen the cake. Cool before removing the rim of the pan.

Refrigerate for four hours or overnight.

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Per Serving (excluding unknown items): 74 Calories; 3g Fat (37.5% calories from fat); 1g Protein; 10g Carbohydrate; trace Dietary Fiber; 46mg Cholesterol; 35mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Fat; 1/2 Other Carbohydrates.