

Dessert

Philadelphia Classic Cheesecake

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Servings: 16

Preparation Time: 20 minutes

Start to Finish Time: 5 hours 45 minutes

Chill: 4 hours

HOW TO NEATLY CUT CHEESECAKE SLICES

When cutting a cheesecake, carefully wipe off the knife blade between cuts using a clean, damp towel. This prevents the creamy filling from building up on the blade, ensuring nice clean cuts that leave the filling intact.

HOW TO TEST CHEESECAKE DONENESS

To avoid overbaking a cheesecake, check for doneness at the minimum baking time by gently shaking the pan. If the cheesecake is done, the edge should be slightly puffed and it will be set except for a small area in the center that will be soft and jiggly. Do not insert a knife into the center as this may cause the cheesecake to crack during cooling.

- 1 1/2 cups Honey Maid graham cracker crumbs**
- 3 tablespoons sugar**
- 1/3 cup butter or margarine, melted**
- 4 packages (8 ounces ea) Philadelphia cream cheese, softened**
- 1 cup sugar**
- 1 teaspoon vanilla**
- 4 eggs**

Preheat the oven to 325 degrees.

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

In a bowl, beat the cream cheese, one cup of sugar and vanilla with an electric mixer until well blended.

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

Bake for 55 minutes or until the center is almost set.

Loosen the cake from the rim of the pan. Cool before removing the rim.

Refrigerate for four hours.

Per Serving (excluding unknown items): 62 Calories; 5g Fat (73.3% calories from fat); 2g Protein; 3g Carbohydrate; 0g Dietary Fiber; 63mg Cholesterol; 56mg Sodium. Exchanges: 0 Lean Meat; 1 Fat; 0 Other Carbohydrates.