

## Dessert

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# Philadelphia New York Cheesecake

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**Servings: 16**

**Preparation Time: 15 minutes**

**Start to Finish Time: 5 hours 25 minutes**

**Chill: 4 hours**

### HOW TO BAKE IN A SPRINGFORM PAN

Preheat the oven to 325 degrees if using a 9-inch springform pan (or to 300 degrees if using a dark nonstick 9-inch springform pan). Prepare the batter as directed. Pour into the pan. Bake for 1 hour and 10 minutes or until the center is almost set. Run a knife or metal spatula around the rim of the pan to loosen the cake. Cool before removing the rim.

### 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.

**6 (about one cup) Honey Maid graham crackers, finely crushed**

**3 tablespoons sugar**

**3 tablespoons butter or margarine, melted**

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

**1 cup sugar**

**3 tablespoons flour**

**1 tablespoon vanilla**

**1 cup Breakstone's sour cream**

**4 eggs**

**1 can (21 ounce) cherry pie filling**

Preheat the oven to 325 degrees.

Line a 13x9-inch pan with foil with the ends of the foil extending over the sides.

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

Bake for 10 minutes.

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

Add the sour cream. Mix well.

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

Bake for 40 minutes or until the center is almost set. Cool completely.

Refrigerate for four hours.

Use the foil handle to lift the cheesecake from the pan before cutting to serve.

Top with the pie filling.

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Per Serving (excluding unknown items): 139 Calories; 3g Fat (22.2% calories from fat); 2g Protein; 25g Carbohydrate; trace Dietary Fiber; 59mg Cholesterol; 42mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Fat; 1 1/2 Other Carbohydrates.