

PHILADELPHIA New York Cheesecake III

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Rated: ★★★★★

Submitted By: Philadelphia

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Prep Time: 15
Minutes

Ready In: 5 Hours 25
Minutes

Servings: 16

"Classics never go out of style - this rich and creamy cheesecake is, as always, irresistible."

INGREDIENTS:

1 1/4 cups HONEY MAID Graham Cracker Crumbs	1 cup sugar
1/4 cup butter, melted	3 tablespoons flour
5 (250 g) packages PHILADELPHIA Brick Cream Cheese, softened	1 tablespoon vanilla
	1 cup sour cream
	4 eggs
	1 (19 ounce) can cherry pie filling

DIRECTIONS:

1. Heat oven to 325 degrees F if using a silver 9 inch springform pan (or to 300 degrees F if using a dark nonstick 9-inch springform pan). Mix crumbs and butter; press firmly onto bottom of pan. Bake 10 minutes.
2. Beat cream cheese, sugar, flour and vanilla in large bowl 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.
3. Bake 1 hour 10 minutes or until centre is almost set. Run knife or metal spatula around rim of pan to loosen cake; cool before removing rim of pan. Refrigerate 4 hours or overnight. Top with pie filling before serving. Store leftover cheesecake in refrigerator.

