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# PHILADELPHIA 3-Step Cheesecake

AdChoices



### time

prep: 10 min      total: 4 hr 20 min

### servings

total: 8 servings

### what you need

- 2 pkg. (8 oz. each) PHILADELPHIA Cream Cheese, softened
- 1/2 cup sugar
- 1/2 tsp. vanilla
- 2 eggs
- 1 HONEY MAID Graham Pie Crust (6 oz.)

### make it

HEAT oven to 325° F.

BEAT cream cheese, sugar and vanilla with mixer until blended. Add eggs; beat just until blended.

POUR into crust.

BAKE 40 min. or until center is almost set. Cool. Refrigerate 3 hours.

### kraft kitchens tips

#### SIZE-WISE

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

#### HOW TO EASILY CUT THE CHEESECAKE

For clean edges on the cheesecake slices, use a sharp knife to cut the chilled cheesecake, wiping the knife blade with a damp cloth between each cut.

#### SPECIAL EXTRA

Serve each slice of cheesecake topped with a few fresh berries, or other cut-up fresh fruit, and a fresh mint sprig.

### servings

total: 8 servings

### nutritional info per serving

per serving					
Calories	360	Total fat	25 g	Saturated fat	14 g
Cholesterol	120 mg	Sodium	310 mg	Carbohydrate	28 g
Dietary fiber	0 g	Sugars	14 g	Protein	6 g
Vitamin A	15 %DV	Vitamin C	0 %DV	Calcium	6 %DV
Iron	4 %DV				

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