

NY CHEESECAKE

PHILADELPHIA CREAM CHEESE

CANTOR CAROL CHESLER

Ingredients:

Crust:

1 ½ cups graham cracker crumbs

5 tbsp. melted butter

4 tbsp. sugar

Cake:

5 pkg (8 oz.) Philadelphia Cream Cheese, softened

1 cup sugar

3 tbsp. flour

1 tbsp. vanilla

1 cup sour cream

4 eggs

Preheat oven: 325°F for stainless springform pan, 300°F for dark nonstick springform pan

Line bottom of springform pan with parchment paper, then attach the ring of the pan above it.

For crust, mix graham cracker crumbs, sugar and melted butter and press evenly onto bottom of springform pan. Bake for 10 minutes.

For cake, mix softened cream cheese, 1 cup sugar, flour, and vanilla in electric mixer on medium speed until well blended. Add sour cream and continue mixing. Add eggs, one at a time, mixing on low until just blended. Pour batter over crust. Bake for 65-70 minutes, until center is almost set. Cool completely before removing from pan. Run knife around the sides to loosen the cake. Refrigerate at least 4 hours before serving. Serve with any kind of berries and whipped cream.

This cake freezes well. Can be cut in half, or frozen in portions (so you don't have to eat it all at once!). When freezing, wrap cake in plastic, then 2 layers of foil to prevent freezer burn.