

PHILADELPHIA New York Cheesecake III

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

Recipe by Isabel Gutierrez | Created on **Nov 12, 2021**

Ingredients

- 1 ¼ cups HONEY MAID Graham Cracker Crumbs
- ¼ cup butter, melted
- 5 (250 g) packages PHILADELPHIA Brick Cream Cheese, softened
- 1 cup sugar
- 3 tablespoons flour
- 1 tablespoon vanilla
- 1 cup sour cream
- 4 large eggs
- 1 (19 ounce) can cherry pie filling

Directions

- 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.
- 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.
- 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.

Nutrition Facts

Serving: **16 servings** | Calories: **424.4 kcal** | Carbohydrates: **33.8 g** | Protein: **7.8 g** | Saturated fat: **16.7 g** | Cholesterol: **148.7 mg** | Sodium: **407.7 mg** | Fiber: **0.2 g** | Sugar: **14.4 g**

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