

Cheese Cake

Ingredients

- 1-1/2 cups graham cracker crumbs
- 3 Tbsp. sugar
- 1/3 cup butter or margarine, melted
- 4 pkg. (8 oz. each) PHILADELPHIA Cream Cheese, softened
- 1 cup sugar
- 1 tsp. vanilla
- 4 eggs

Directions

- Heat oven to 325°F.
- Combine graham crumbs, 3 Tbsp. sugar and butter;
- Press this mixture onto bottom of 9-inch springform pan.
- Beat cream cheese, 1 cup sugar and vanilla with mixer until blended.
- Add eggs, 1 at a time, mixing on low speed after each just until blended.
- Pour over crust.
- Bake 55 min. or until center is almost set. Run knife around rim of pan to loosen cake; cool before removing rim. Refrigerate cheesecake 4 hours.
- Top with your choice of fruits or sauces