

BAKED CHEESECAKES

Chocolate Velvet Cheesecake

- 1 cup vanilla wafer crumbs
- 1/2 cup chopped pecans
- 3 tablespoons granulated sugar
- 1/4 cup PARKAY Margarine, melted

1 cup 1/2 c. chopped pecans 3 Tbsp 1/4 cup (1/2 stick) butter, melted
 Combine crumbs, pecans, granulated sugar and margarine; or butter, melted; press onto bottom of 9-inch springform pan. Bake at 325°, 10 minutes.

- 2 8-ounce packages PHILADELPHIA BRAND Cream Cheese, softened
- 1/2 cup packed brown sugar
- 2 eggs
- 1 6-ounce package semi-sweet chocolate pieces, melted
- 3 tablespoons almond ~~flavored liqueur~~ *flavor*

2 (8oz) pkg, softened 1/2 cup
 Combine cream cheese and brown sugar, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Blend in chocolate and liqueur; pour over crust. Bake at 325°, 35 minutes. *6oz pkg choc chips melted 3 Tbsp almond extract*

- 2 cups sour cream
- 2 tablespoons granulated sugar

2 Tbsp 2 cups
 Increase oven temperature to 425°. Combine sour cream and granulated sugar; carefully spread over cheesecake. Bake at 425°, 10 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill. Garnish with chocolate leaves, if desired.

10 to 12 servings

Preparation time: 20 minutes plus chilling

Baking time: 45 minutes

VARIATION. Substitute 2 tablespoons milk and 1/4 teaspoon almond extract for almond flavored liqueur.

To Make Chocolate Leaves

Wash and dry lemon or rose leaves. Brush leaves with melted semi-sweet chocolate pieces; chill. Carefully peel back leaves from chocolate.

BAKED CHEESECAKES

Hollywood Cheesecake

- 1 cup graham cracker crumbs
- 3 tablespoons sugar
- 3 tablespoons PARKAY Margarine, melted

1 cup 3 Tbsp 3 Tbsp butter melted
 Combine crumbs, sugar and margarine; press onto bottom of 9-inch springform pan. Bake at 325°, 10 minutes.

- 2 8-ounce packages PHILADELPHIA BRAND Cream Cheese, softened
- 1/2 cup sugar
- 1 tablespoon lemon juice
- 1 teaspoon grated lemon peel
- 1/2 teaspoon vanilla
- 2 eggs, separated

2 pkg (soft) 1/2 cup 1 Tbsp lemon juice 1 Tbsp grated lemon peel 1/2 tsp vanilla
 Combine cream cheese, sugar, juice, peel and vanilla, mixing at medium speed on electric mixer until well blended. Add egg yolks, one at a time, mixing well after each addition. Beat egg whites until stiff; fold into cream cheese mixture. Pour over crust. Bake at 300°, 45 minutes.

- 1 cup sour cream
- 2 tablespoons sugar
- 1 teaspoon vanilla

1 cup 2 Tbsp 1 Tbsp
 Combine sour cream, sugar and vanilla. Carefully spread over cheesecake; continue baking 10 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill. ~~Garnish with strawberry halves or KRAFT Strawberry Preserves, if desired.~~

10 to 12 servings

Preparation time: 20 minutes plus chilling
 Baking time: 55 minutes

BAKED CHEESECAKES

Caramel-Apple Sundae Cheesecake

- 1/3 cup PARKAY Margarine
- 1/3 cup sugar
- 1 egg
- 1/4 cups flour

1/2 cup butter or margarine
1/3 cup sugar

1 Beat margarine and sugar until light and fluffy. Blend in egg. Add flour, mix well. Spread dough onto bottom and sides of 9-inch springform pan. Bake at 450°, 10 minutes.

- 2 8-ounce packages PHILADELPHIA BRAND Cream Cheese, softened
- 2/3 cup sugar
- 2 tablespoons flour
- 3 eggs
- 1/2 cup sour cream
- 1 cup peeled, chopped apple
- 3/4 teaspoon cinnamon
- 1/2 cup KRAFT Caramel Topping
- 1/4 cup chopped pecans

2 8oz PKG, soft
2 TBSP

Combine cream cheese, 1/3 cup sugar and flour, mixing at ³ medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Blend in sour cream. Toss apples in remaining sugar and cinnamon. Stir into cream cheese mixture. Pour over crust. Swirl 1/4 cup caramel topping into cream cheese mixture. Bake at 350°, 1 hour. Loosen cake from rim of pan; cool before removing rim of pan. Chill. Top with remaining caramel topping and pecans.

10 to 12 servings

Preparation time: 25 minutes plus chilling
Baking time: 1 hour

BAKED CHEESECAKES

Luscious White Chocolate Cheesecake

- 1½ cups (18) crushed creme-filled chocolate cookies
- 3 tablespoons PARKAY Margarine, melted

1 1/2 c 3 TBSP melted
Combine crumbs and margarine; press onto bottom of 9-inch springform pan. Bake at 350°, 10 minutes.

- 3 8-ounce packages PHILADELPHIA BRAND Cream Cheese, softened
- ½ cup sugar
- ½ teaspoon vanilla
- 3 eggs
- ½ pound white chocolate, melted

3 (pkg) soft 1/2 c 1/2 tsp
Combine cream cheese, sugar and vanilla, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Blend in white chocolate; mix well. Pour over crust. Bake at 350°, 40 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill. ~~Garnish with apricot rose and lemon leaves, if desired.~~ → *3 eggs*

1/2 lb. white choc melted

10 to 12 servings

- Preparation time: 20 minutes plus chilling
Baking time: 40 minutes

To Make Apricot Rose

Place 6 dried apricot halves between two sheets of wax paper; roll flat with rolling pin. Roll 1 apricot into a cone; arrange remaining apricots around cone to form rose. Loosen outer apricots slightly to "open" rose. Secure bottom with wooden picks to hold shape. Freeze 20 minutes. Cut off bottom to form flat base. Remove wooden picks; brush rose with 2 teaspoons corn syrup.

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Chocolate Chip Cheesecake Supreme

- 1 cup chocolate wafer crumbs
- 3 tablespoons PARKAY Margarine, melted

Combine crumbs and margarine; press onto bottom of 9-inch springform pan. Bake at 350°, 10 minutes.

- 3 8-ounce packages PHILADELPHIA BRAND Cream Cheese, softened
- $\frac{3}{4}$ cup sugar
- $\frac{1}{4}$ cup flour
- 3 eggs
- $\frac{1}{2}$ cup sour cream
- 1 teaspoon vanilla
- 1 cup mini semi-sweet chocolate pieces

Combine cream cheese, sugar and flour, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Blend in sour cream and vanilla. Stir in chocolate pieces; pour over crust. Bake at 325°, 55 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill. Garnish with whipped cream and fresh mint, if desired.

10 to 12 servings

Preparation
time: 20 minutes plus chilling
Baking time: 55 minutes

BAKED CHEESECAKES

Mint Chocolate Candy Cheesecake

- 1 cup chocolate wafer crumbs
- 3 tablespoons PARKAY Margarine, melted

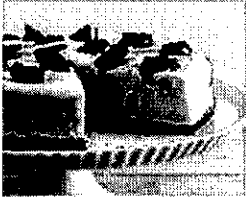
Combine crumbs and margarine; press onto bottom of 9-inch springform pan. Bake at 350°, 10 minutes.

- 3 8-ounce packages PHILADELPHIA BRAND Cream Cheese, softened
- $\frac{2}{3}$ cup sugar
- 3 eggs
- 1 6-ounce package semi-sweet chocolate pieces, melted
- $\frac{1}{2}$ cup chopped creme de menthe mint wafers
- $\frac{1}{2}$ cup sour cream
- 1 teaspoon vanilla

Combine cream cheese and sugar, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Blend in chocolate, mint wafers, sour cream and vanilla; pour over crust. Bake at 350°, 50 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill. Garnish with additional mint wafers, if desired.

10 to 12 servings

Preparation
time: 20 minutes plus chilling
Baking time: 50 minutes



Easy PHILLY OREO Cheesecake

allrecipes 



Prep	Cook	Ready In
20 m	45 m	4 h 5 m

Recipe By: Philadelphia Cream Cheese

"Easy to prepare, this cheesecake is a great dessert to bring to your next get-together. "

Ingredients

24 OREO Cookies, divided	3/4 cup sugar
3 tablespoons butter, melted	1 teaspoon vanilla
3 (250 g) packages PHILADELPHIA Brick Cream Cheese, softened	3 eggs

Directions

- 1 Heat oven to 350 degrees F. Place 16 of the cookies in resealable plastic bag. Flatten bag to remove excess air, then seal bag. Finely crush cookies by rolling a rolling pin across the bag. Place in bowl. Add butter; mix well. Press firmly onto bottom of 9-inch springform pan.
- 2 Beat cream cheese, sugar and vanilla in large bowl with electric mixer on medium speed until well blended. Add eggs, 1 at a time, beating just until blended after each addition. Chop or crush remaining 8 cookies. Gently stir half of the chopped cookies into cream cheese batter. Pour over prepared crust; sprinkle with the remaining chopped cookies.
- 3 Bake 45 min. or until centre is almost set. Cool. Refrigerate 3 hours or overnight. Cut into 12 pieces. Store leftover cheesecake in refrigerator.

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BAKED CHEESECAKES

Marble Cheesecake

- 1 cup graham cracker crumbs
- 3 tablespoons sugar
- 3 tablespoons PARKAY Margarine, melted

Combine crumbs, sugar and margarine; press onto bottom of 9-inch springform pan. Bake at 350°, 10 minutes.

- 3 8-ounce packages PHILADELPHIA BRAND Cream Cheese, softened
- $\frac{3}{4}$ cup sugar
- 1 teaspoon vanilla
- 3 eggs
- 1 1-ounce square unsweetened chocolate, melted

Combine cream cheese, sugar and vanilla, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Blend chocolate into 1 cup batter. Spoon plain and chocolate batters alternately over crust; cut through batters with knife several times for marble effect. Bake at 450°, 10 minutes. Reduce oven temperature to 250°; continue baking 30 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill.

10 to 12 servings

Preparation
time: 20 minutes plus chilling
Baking time: 40 minutes

BAKED CHEESECAKES

Brownie Swirl Cheesecake

1 8-ounce package brownie mix

Grease bottom of 9-inch springform pan. Prepare basic brownie mix as directed on package; pour batter evenly into springform pan. Bake at 350°, 15 minutes.

2 8-ounce packages PHILADELPHIA BRAND Cream Cheese, softened
½ cup sugar
1 teaspoon vanilla
2 eggs
1 cup milk chocolate pieces, melted

Combine cream cheese, sugar and vanilla, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Pour over brownie layer. Spoon melted chocolate over cream cheese mixture; cut through batter with knife several times for marble effect. Bake at 350°, 35 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill. Garnish with whipped cream and maraschino cherries, if desired.

10 to 12 servings

Preparation
time: 25 minutes plus chilling
Baking time: 50 minutes