



Recipe from: [My Catholic Tradition](#)

Philadelphia New York Cheesecake

Prep: 15 min

Total: 4 hrs 55 min (including refrigerating)

1 cup crushed Graham crackers
3 tbsp sugar
3 tbsp butter, melted

5 pkg (8 oz) Philadelphia Cream Cheese. Softened
1 cup sugar
3 tbsp flour
1 tbsp vanilla
1 cup sour cream
4 eggs
1 can (21 oz) cherry pie filling

Preheat the oven to 325 deg F.

Mix the crumbs, 3 tbsp of sugar and butter until well blended.
Press firmly onto the bottom of a 13x9-inch baking pan.
Bake for 10 min.

Beat the cream cheese and vanilla in a large bowl with an electric mixer on medium speed.
Add the 1 cup sugar slowly until well blended.
Add the flour slowly until well blended.
Add the sour cream slowly until well blended.
Add the eggs one at a time with the mixer at low after each addition, just until blended.
Pour over the crust.

Bake for 40 min. or until the center is almost set.
Cool completely.
Refrigerate at least 4 hours or overnight.
Top with pie filling before serving.
Store leftover cheesecake in refrigerator.

Serves 16

How to:

To lift the cheesecake from the pan easily, line the pan with foil, with the ends extending over the sides to create the handles. Once cooled, lift the dessert from the pan using the foil handles.