

# Fluffy Cheesecake

PREP  TIME

- 1 pkg. (8 oz.) PHILADELPHIA® Cream Cheese, softened
- 1/3 cup sugar
- 3 cups (8 oz.) COOL WHIP® Whipped Topping, thawed
- 1 HONEY MAID® Graham Pie Crust (6 oz.)

**BEAT** cream cheese and sugar in large bowl with wire whisk or electric mixer on high speed until smooth. Gently stir in whipped topping. Spoon into crust. **REFRIGERATE** 3 hours or until set. Garnish as desired. Makes 8 servings.



## Variations:

**Fluffy Cherry Cheesecake:** Prepare and refrigerate as directed above. Spoon 1-1/2 cups cherry pie filling over top of pie.

**Fluffy Cranberry Cheesecake:** Beat in 1 cup whole berry cranberry sauce with cream cheese. Proceed as directed above.

**Fluffy Pumpkin Cheesecake:** Increase sugar to 1/2 cup. Beat in 1 cup canned pumpkin and 1/2 tsp. pumpkin pie spice with cream cheese. Proceed as directed above.

**Fluffy Caramel Pecan Cheesecake:** Beat cream cheese and sugar in large bowl with wire whisk until smooth. Gently stir in whipped topping. Spoon 1 cup cream cheese mixture into crust; spread evenly. Top with 1/3 cup KRAFT® Caramel Topping and 1/4 cup toasted chopped PLANTERS® Pecans; spread evenly. Cover with remaining cream cheese mixture. Refrigerate 3 hours or until set. Garnish with additional caramel topping, whipped topping and pecans.