

Recipe



Philadelphia Brand Cheesecake

- 1 cup graham cracker crumbs
3 tablespoons PARKAY Margarine,
melted
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- 2 8-oz. pkgs. PHILADELPHIA BRAND
Cream Cheese, softened
- 1/2 cup sugar
1 tablespoon lemon juice
1 teaspoon grated lemon rind
1/2 teaspoon vanilla
2 eggs, separated

Combine crumbs and margarine; press onto bottom of 9-inch springform pan. Bake at 325°, 10 minutes.

Combine cream cheese, sugar, juice, rind and vanilla, mixing at medium speed on electric mixer until well blended. Add egg yolks, one at a time, mixing well after each addition. Fold in stiffly beaten egg whites; pour over crust. Bake at 300°, 45 minutes. Serve with fresh fruit or cherry pie filling, if desired. 12 servings.

Variation: For 7-inch cheesecake: Decrease crumbs to 2/3 cup and margarine to 2 tablespoons; combine. Press onto bottom of 7-inch springform pan. Bake crust as directed. Prepare filling as directed. Bake at 300°, 55 minutes. 8 servings.



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