



FROM THE KITCHEN OF: KATHY STEVENS

A/R MANAGER - JSG WESTMONT

CHEESECAKE

INGREDIENTS

1½ cups graham cracker crumbs

3 tablespoons sugar

1/3 cup butter, melted

4kg (8oz) Philadelphia Cream Cheese,
softened

1 cup sugar

1 teaspoon vanilla

4 eggs

"BECAUSE YOU DON'T LIVE NEAR A
BAKERY DOESN'T MEAN YOU HAVE TO
GO WITHOUT CHEESECAKE."

- HEDY LAMARR

INSTRUCTIONS

Heat oven to 325°F.

Combine graham crumbs, 3 Tbsp. sugar and
butter; press 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.

