

## Philadelphia Cheesecake

Serves 8

- 454 g cream cheese
- ½ C sugar
- ½ tsp vanilla
- 2 eggs
- 1 graham cracker crumb crust



1. Heat oven to **160°C**
2. Beat **cream cheese**, **sugar** and vanilla with mixer until blended.
3. Add **eggs**; beat just until blended
4. Pour into crust
5. **Bake 40 min.** or until center is almost set. **Refrigerate 3 hours.**

### Crust

- 150 g graham crackers or plain biscuit cookies
  - 30 g sugar
  - 25 g unsalted butter, melted (if using butter biscuits, reduce butter amount)
1. Mix all ingredients together
  2. Press into bottom of well-greased 20-23 cm tart pan with removable bottom (or springform pan)
  3. Press about 2.5cm up the sides (to the top)
  4. Cover with plastic wrap and **chill about 1 hour.**