



PHILADELPHIA New York Chocolate Cheesecake

Recipe by Kraft



Prep Time	Total Time	Servings
15 min.	5 hr. 25 min.	16 servings, one slice each

What You Need

For this recipe there are no local offers in your area. Please try another ZIP code.

- ☐ 25 chocolate wafer cookies, finely crushed (about 1 cup)
- ☐ 3 Tbsp. sugar
- ☐ 3 Tbsp. butter or margarine, melted
- ☐ 5 pkg. (8 oz. each) PHILADELPHIA Cream Cheese, softened
- ☐ 1 cup sugar
- ☐ 3 Tbsp. flour
- ☐ 1 Tbsp. vanilla
- ☐ 2 pkg. (4 oz. each) BAKER'S Semi-Sweet Chocolate, broken into pieces, melted, slightly cooled
- ☐ 1 cup BREAKSTONE'S or KNUDSEN Sour Cream
- ☐ 3 eggs

Make It

Preheat oven to 350°F if using a silver 9-inch springform pan (or to 325°F if using a dark nonstick 9-inch springform pan). Mix crumbs, 3 Tbsp. sugar and the butter; press firmly onto bottom of pan. Bake 10 min.

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

Bake 1 hour 5 min. to 1 hour 10 min. or until center is almost set. Run knife around rim of pan to loosen cake; cool before removing rim of pan. Refrigerate at least 4 hours or overnight. Store leftover cheesecake in refrigerator.