



PHILADELPHIA New York-Style Strawberry-Swirl Cheesecake

Recipe by Kraft

Prep Time	Total Time	Servings
15 min.	5 hr. 35 min.	16 servings



What You Need

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

- ☐ 1 cup graham cracker crumbs
- ☐ 3 Tbsp. sugar
- ☐ 3 Tbsp. butter, melted
- ☐ 5 pkg. (8 oz. each) PHILADELPHIA Cream Cheese, softened
- ☐ 1 cup sugar
- ☐ 3 Tbsp. flour
- ☐ 1 Tbsp. vanilla
- ☐ 1 cup BREAKSTONE'S or KNUDSEN Sour Cream
- ☐ 4 eggs
- ☐ 1/3 cup seedless strawberry jam

Make It

Heat oven to 325°F.

Line 13x9-inch pan with Reynolds Wrap® Aluminum Foil, with ends of foil extending over sides. Combine graham crumbs, 3 Tbsp. sugar and butter; press onto bottom of prepared pan. Bake 10 min.

Beat cream cheese, 1 cup sugar, flour and vanilla with mixer until blended. Add sour cream; mix well. Add eggs, 1 at a time, mixing on low speed after each just until blended. Pour over crust. Gently drop small spoonfuls of jam over batter; swirl gently with knife.

Bake 40 min. or until center is almost set. Cool completely. Refrigerate 4 hours. Use foil handles to lift cheesecake from pan before cutting to serve.

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