



PHILADELPHIA® 3-STEP® Mini Cheesecakes

Feb 25, '05 10:42 PM ET
for everyone

Category: Baking

Servings: 12

Description:

Prep Time: 10 min

Total Time: 3 hr 30 min

Makes: 12 servings



Ingredients:

2 pkg. (8 oz. each) PHILADELPHIA Cream Cheese, softened

1/2 cup sugar

1/2 tsp. vanilla

2 eggs

12 OREO Chocolate Sandwich Cookies

1 kiwi, peeled, cut into 6 slices

36 blueberries (about 1/2 cup)

12 raspberries (about 1/3 cup)

Directions:

PREHEAT oven to 350°F. Beat cream cheese, sugar and vanilla in large bowl with electric mixer on medium speed until well blended. Add eggs, 1 at a time, beating on low speed after each addition just until blended.

PLACE 1 cookie in bottom of each of 12 medium paper-lined muffin cups. Fill evenly with batter.

BAKE 20 min. or until centers are almost set. Cool. Refrigerate 3 hours or overnight. Cut kiwi slices in half. Top each cheesecake with 1 kiwi half, 3 blueberries and 1 raspberry just before serving.



PHILADELPHIA® 3-STEP® Cheesecake

Feb 18, '05 8:57 PM ET
for everyone

Category:

Special Consideration: Baking Quick and Easy

Servings: 8

Description:

Prep Time: 10 min

Total Time: 3 hr 50 min

Makes: 8 servings



Ingredients:

2 pkg. (8 oz. each) PHILADELPHIA Cream Cheese, softened

1/2 cup sugar

1/2 tsp. vanilla

2 eggs

1 HONEY MAID Graham Pie Crust (6 oz.)

Directions:

PREHEAT oven to 325°F. Beat cream cheese, sugar and vanilla with electric mixer on medium speed until well blended. Add eggs; mix just until blended.

POUR into crust.

Bake 40 minutes or until center is almost set. Cool. Refrigerate 3 hours or overnight. Store leftover cheesecake in refrigerator.