

RASPBERRY CHEESECAKE

- 1 1/4 cups Graham cracker crumbs
- 1/4 cup Butter, melted
- 4-8 oz pkgs PHILADELPHIA Cream Cheese softened
- 1 cup Sugar
- 3 Tbsp Flour
- 1 Tbsp Vanilla
- 4 Eggs
- 3 cups Fresh raspberries, divided

1. Heat oven to 350°F.
2. Mix graham crumbs and butter then press onto bottom of 9-inch springform pan.
3. Beat cream cheese, sugar, flour and vanilla in large bowl with mixer until blended. Add eggs, 1 at a time, mixing on low speed after each just until blended. Gently stir in 2 cups raspberries. Pour over crust.
4. Bake 55 min or until center is almost set. Run knife around rim of pan to loosen cake and let cool before removing rim. Refrigerate 4 hours. Top with remaining raspberries just before serving.

ADDITIONAL INFORMATION

Ingredients

[1 1/4 cups Graham cracker crumbs](#), [1 cup Sugar](#), [1 Tbsp Vanilla](#), [1/4 cup Butter, melted](#), [3 cups Fresh raspberries, divided](#), [3 Tbsp Flour](#), [4 Eggs](#), [4-8 oz pkgs PHILADELPHIA Cream Cheese softened](#)

Course

[Desserts](#)

Cuisine

[American](#)

Category

[Cakes](#)

Serving Size

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