



## No-Bake Cheesecake

### INGREDIENTS:

- 1x graham cracker crust
- 16 ounces plain, full-fat cream cheese  
(two 8-ounce packages; 455g)
- 5 1/4 ounces sugar (about 3/4 cup; 150g)
- 3/4 ounce lemon juice (about 4 1/2 teaspoons; 20g)
- 1/4 teaspoon vanilla extract
- 1/8 teaspoon coarse salt
- 12 ounces heavy cream (about 1 1/2 cups; 340g)
- Optional: Fruit for topping

### DIRECTIONS:

1. Combine cream cheese, sugar, lemon juice, vanilla, and salt in the bowl. Mix at low speed to form a thick paste, then increase to medium speed until soft and smooth.
2. Whisk in the cream. Mix at low speed to combine, then increase to high and whip until the mixture can hold stiff peaks, 3 to 5 minutes depending on your mixer.
3. Pour into crust and spread into an even layer.
4. Cover with plastic and refrigerate until the filling is firm and cold, about 6 hours.
5. Optional: Top with fresh fruit.



## Easy Baked Philadelphia Cream Cheese Cheesecake



### INGREDIENTS:

2 pkg. (8 oz. each) PHILADELPHIA Cream  
Cheese, softened  
1/2 cup sugar  
1/2 tsp. vanilla  
2 eggs  
1 ready-to-use graham cracker crumb crust  
(6 oz .)

### DIRECTIONS:

1. Heat oven to 325°F.
2. Beat cream cheese, sugar and vanilla with mixer until blended. Add eggs; beat just until blended.
3. Pour into crust.
4. Bake 40 minutes or until center is almost set. Cool. Refrigerate 3 hours.
5. Optional: Top with fruit.