

DESSERT

PHILADELPHIA New York Cheesecake III

15 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
325 min	15 min	310 min	16	\$1.32	465 kcal



PHILADELPHIA New York Cheesecake III takes around 5 hours and 25 minutes from beginning to end. One portion of this dish contains approximately 7g of protein, 34g of fat, and a total of 465 calories. For \$1.32 per serving, you get a dessert that serves 16. This recipe from Allrecipes has 355 fans.

Ingredients

☐ ¼ cup butter, melted

☐ 1250 g packages PHILADELPHIA Brick Cream Cheese, softened

☐ 3 tablespoons flour

☐ 1 cup sour cream

☐ 19 ounce cherry pie filling
canned

☐ 4 eggs

☐ 1¼ cups HONEY MAID Graham Cracker Crumbs

☐ 1 cup sugar

☐ 1 tablespoon vanilla

EQUIPMENT Bowl, Frying pan, Oven, Knife, Hand mixer, Spatula, Springform pan

Method

- 1 Heat oven to 325 degrees F if using a silver 9 inch springform pan (or to 300 degrees F if using a dark nonstick 9-inch springform pan).
- 2 Mix crumbs and butter; press firmly onto bottom of pan.
- 3 Bake 10 minutes.
- 4 Beat cream cheese, sugar, flour and vanilla in large bowl with electric mixer on medium speed until well blended.
- 5 Add sour cream; mix well.
- 6 Add eggs, one at a time, mixing on low speed after each addition just until blended.
- 7 Pour over crust.
- 8 Bake 1 hour 10 minutes or until centre is almost set. Run knife or metal spatula around rim of pan to loosen cake; cool before removing rim of pan. Refrigerate 4 hours or overnight. Top with pie filling before serving. Store leftover cheesecake in refrigerator.

Nutrition per serving			
	465	7 g	34 g
	KCAL	PROTEIN	FAT
			33 g
			CARBS
Saturated Fat			19.5 g · 122% of daily needs
Fibre			0.5 g · 2% of daily needs
Sugar			17.6 g · 20% of daily needs
Sodium			338 mg · 15% of daily needs
Cholesterol			136 mg · 45% of daily needs
Vitamin C			1.3 mg · 2% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/philadelphia-new-york-cheesecake-iii-142789