

Cherry Cheesecake



INGREDIENTS

2 packages (8 oz each) Philadelphia Cream Cheese, softened
½ cup sugar
½ tsp vanilla
2 eggs
1 ready-to-use graham cracker crumb crust (6 oz)

METHOD

Separate eggs. Allow egg whites and yolks to stand at room temperature
Preheat oven to 325°F.
Beat together cream cheese, sugar and vanilla with mixer until blended.
Add eggs; beat just until blended. Pour into the crust. Bake for 40 min or until the center is almost set. Cool, then refrigerate for 3 hours.

CHERRY TOPPING INGREDIENTS

5 cups Fresh pitted cherries
1/2 cups granulated sugar
1/4 cup water
1 tbsp cornstarch
1tsp almond extract

METHOD

In a saucepan, heat up the cherries, granulated sugar, and water until thoroughly heated. Stir in cornstarch slurry and almond extract. Stir until sauce thickens and let it completely cool. Spoon cherry topping on top of cheesecake and serve!