

Forget the eggs, hide the cheesecake



PHILADELPHIA 3-Step White Chocolate Cheesecake

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

1/2 cup sugar

1/2 tsp. vanilla

2 eggs

4 squares BAKER'S[®] Premium White Baking Chocolate, chopped, divided,
or 2/3 cup white chocolate chips, divided

1 ready-to-use chocolate flavor crumb crust (6 oz. or 9 in.)

MIX PHILADELPHIA Cream Cheese, sugar, and vanilla with electric mixer until well blended. Add eggs; mix until blended. Stir in 1/3 cup of the white chocolate.

POUR into crust. Sprinkle with remaining white chocolate.

BAKE at 350°F for 35 minutes or until center is almost set. Cool. Refrigerate 3 hours or overnight. Makes 8 servings.

