



spreading cheer with
PHILADELPHIA

BAKE FOR NO KID HUNGRY



One in five children in America struggles with hunger. But we can make a difference. Through Share Our Strength's No Kid Hungry® campaign, \$1 can help connect a child struggling with hunger to up to 10 meals.*

That's why this holiday season, PHILADELPHIA collaborated with some of the top chefs across the country to raise awareness and critical funds to help end childhood hunger in America through an exclusive dessert cookbook. Amazing chefs including David Burke, Todd English, Mary Sue Milliken and Susan Feniger donated some of their favorite holiday desserts to this cookbook.

In thanks to the chefs who participated, PHILADELPHIA donated a total of \$50,000 to the No Kid Hungry campaign this holiday season.

To learn how you can help and get involved, visit **NoKidHungry.org**.



*This amount is based on the individual experiences of Share Our Strength's grant recipients and is provided to illustrate how community investments can be used to help end childhood hunger. Each contribution made to Share Our Strength represents a contribution to its original mission. Donations will be used to reach the highest number of children facing hunger in America. Share Our Strength is a non-profit 501(c)3 organization.

*Spreading Cheer with PHILADELPHIA
— Bake for No Kid Hungry*

The holidays are about enjoying life and the best things it has to offer. They are about the little things, not the big things—the magical moments generously gifted in sparkles of spontaneity—like a simple batch of Christmas cookies made for the family caravan off to see the neighborhoods aglow with twinkling lights. These simple things sweetly secure memories that only this season can create.

The generosity of your local community at Christmas can make all the difference to the many children in need. Providing a holiday meal and gift can make their memories of Christmas the most wonderful ones. I encourage you all to embrace the season of giving and help support your local charities and food banks, including Share Our Strength's No Kid Hungry campaign. A holiday bake sale at your local community center or school can raise awareness and much needed funds to help make a child's holiday a magical one.

Cheers to a wonderful New Year of ease and endless enchantment. I wish you a Merry, Merry Christmas full of joy, generosity, and goodwill.

A handwritten signature in black ink that reads "Sue" with "xo" written to its right.

Chef Sandra Lee

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IZZY'S RED VELVET CURLYCAKES

By Chef Todd English

Olives – New York
MAKES 30 CUPCAKES



INGREDIENTS: CUPCAKES

- 30 paper baking cups
- 2 ½ cups all-purpose flour
- ¼ cup unsweetened cocoa
- 1 tsp. baking soda
- ½ tsp. Kosher salt
- 2 cups sugar
- 1 cup softened unsalted butter
- 4 large eggs
- 1 cup sour cream
- ½ cup buttermilk
- 2 Tbsp. red wine vinegar
- 2 Tbsp. red food coloring
- 2 tsp. vanilla extract
- Vanilla-Cream Frosting
- 3 (4-oz. each) white chocolate baking bars

INGREDIENTS: VANILLA CREAM CHEESE FROSTING

- 1 8-oz. package softened PHILADELPHIA Cream Cheese
- 1 3-oz. package softened PHILADELPHIA Cream Cheese
- 6 Tbsp. softened unsalted butter
- 3 tsp. vanilla extract
- 1 ½ (16 oz.) package powdered sugar (5 ½ cups)

DIRECTIONS: VANILLA CREAM CHEESE FROSTING

1. Beat together first 4 ingredients at medium speed with an electric mixer until light and fluffy. Gradually beat in powdered sugar until smooth.

CHEF'S TIP:

Add white chocolate curls to the top for texture.

DIRECTIONS: CUPCAKES

1. Preheat oven to 350°F. Place paper baking cups in 3 12-cup muffin pans.
2. Whisk together flour and next 3 ingredients in a medium bowl.
3. Beat sugar and butter at medium speed with an electric mixer 5 minutes or until light and fluffy. Add eggs, 1 at a time, beating until blended after each addition.
4. Beat in sour cream and next 4 ingredients just until blended. Gradually add flour mixture, beating at low speed just until blended, stopping to scrape bowl as needed. (Do not overbeat.) Spoon batter into prepared muffin cups, filling two-thirds full.
5. Bake at 350°F for 20 to 22 minutes or until a wooden pick inserted in centers comes out clean. Cool in pans on wire racks 5 minutes. Remove from pans to wire racks, and cool completely (about 45 minutes).
6. Spoon Vanilla-Cream Cheese Frosting into a zip-top freezer bag (do not seal). Snip 1 corner of bag to make a small hole. Pipe frosting onto cupcakes.
7. Chill cupcakes 30 minutes or until frosting is firm.
8. Microwave white chocolate in microwave-safe bowl at HIGH 1 minute or until melted and smooth, stirring at 30-second intervals. Gently dip tops of cupcakes into melted white chocolate. Serve at room temperature.

APPLE CREAM CHEESE BREAD PUDDING WITH VANILLA CREMA

By Chefs Mary Sue Milliken & Susan Feniger
Border Grill, Los Angeles, California & Las Vegas, Nevada
MAKES 8 TO 10 SERVINGS



INGREDIENTS: BREAD PUDDING

- 8 Tbsp. (1 stick) unsalted butter, plus extra for greasing pan
- ½ loaf French bread, with crust, cut into small cubes
- 1 lb. brown sugar
- 1 ½ cups water
- 1 ½ tsp. ground cinnamon
- 3 ½ cups peeled, cored and chopped Pink Lady apples
- 1 cup walnuts, chopped
- 8 oz. (1 pkg.) PHILADELPHIA cream cheese, chilled and cut into ½-inch pieces

DIRECTIONS: BREAD PUDDING

1. Preheat the oven to 350°F. Butter a 13 x 9 inch glass casserole or lasagna pan.
2. Melt the butter in a medium saucepan, add the bread cubes and stir to coat evenly. Spread the cubes on a baking sheet and bake 15 minutes or until lightly brown and crisp. Remove the bread and turn the oven temperature up to 400°F.
3. Combine the sugar and water in a saucepan and bring to a boil. Remove from the heat. Stir in the cinnamon and set aside.
4. In a large mixing bowl, combine the chopped apples, walnuts, cream cheese and toasted bread cubes. Drizzle with the reserved sugar syrup and mix to evenly distribute. Transfer the mixture to the buttered casserole or pan. Bake, uncovered, stirring occasionally, for 15 minutes. Then bake an additional 5 minutes, without stirring, until the top is golden brown and crusty and the liquid is almost gone. Serve warm with Vanilla Crema.

Mexican bread pudding is a rich, unfussy dessert that can be scooped out and served in bowls or Martini glasses along with a dollop of fresh crema or cream.

MJ'S CHEESECAKE

By Chef Cenobio Canalizo
Michael Jordan's The Steak House N.Y.C. – New York, New York
MAKES 1, 9-INCH ROUND



INGREDIENTS: CHEESECAKE

- 1 ½ cups graham cracker crumbs
- 4 cups (21 oz.) PHILADELPHIA Cream Cheese (cut into quarter size pieces)
- 1 ⅓ cups granulated sugar
- 2 ¼ tsp. salt
- 1 cup egg, beaten
- ⅓ cup light cream
- 2 Tbsp. lemon zest
- 1 ½ tsp. lemon juice

DIRECTIONS: CHEESECAKE

1. Preheat oven to 325°F, with the baking surface in the middle of the oven. Generously grease the sides and bottom of a 9 x 2 inch round cake pan, and apply a thick coating of graham cracker crumbs by putting the crumbs inside the greased pan and moving them around so they adhere to the grease.
2. In a large saucepan or stockpot, bring 4 quarts of water to a boil. Put the cream cheese, sugar and salt into a mixing bowl and cream until smooth, either by hand or at lowest speed with the flat (paddle) beater of a stand mixer.
3. Add the beaten egg in four to five parts, mixing thoroughly after each addition until evenly blended. Add the cream and flavorings with the final addition of egg. Note: Keep your mixing speed low to avoid incorporating any air into the custard, since bubbles will create brown spots on the top surface of the cake during baking.
4. Place in the oven a pan large enough and deep enough to accommodate the cake pan — a turkey roaster is ideal. Fill the cake pan with the batter to within 1/4-inch of the top and carefully place it in the larger pan, then carefully add water to the 2 inch sheet pan to within 1/2-inch of the top of the cake pan.
5. Bake for 50 to 60 minutes, until the edge of the cake turns medium brown and pulls away from the pan when lightly touched.
6. Remove the cake to a rack and let it cool for 1 ½ to 2 hours. To remove from the pan, cover the cake with a piece of parchment and a plate or baking sheet, then turn it upside down. Put your serving platter on the bottom of the cake and flip it over once more. Top with cherry or berry filling if desired. Refrigerate until serving.
7. Garnish with seasonal fruit.



TRIPLE CARAMEL CHEESECAKE BARS

By Chef Sandra Lee

Sandra Lee Magazine

MAKES 16 SERVINGS



INGREDIENTS

- 1 ½ cups graham cracker crumbs
- 2 Tbsp. butter, melted
- 3 (1.4 oz. each) chocolate-covered toffee bars, chopped into small pieces
- 4 pkg. (8 oz. each) PHILADELPHIA Cream Cheese, softened
- ⅔ cup sugar
- 1 can (13.4 oz.) Mexican caramel spread (dulce de leche)
- 2 tsp. vanilla
- 4 eggs
- ¾ cup KRAFT Caramel Bits
- ¼ cup whipping cream

DIRECTIONS

1. Heat oven to 325°F.
2. Mix graham crumbs, 2 Tbsp. butter and ½ cup toffee pieces; press onto bottom of 13 x 9 inch baking pan.
3. Beat cream cheese, sugar, dulce de leche and vanilla in large bowl with mixer until well blended. Add eggs, 1 at a time, mixing on low speed after each just until blended. Gently pour over crust.
4. Bake 40 minutes or until center is almost set. Run knife around rim of pan to loosen sides; cool. Refrigerate 4 hours.
5. Heat caramel bits and cream in microwave on HIGH for 1½ minutes, stirring every 30 seconds until smooth.
6. Cool 5 minutes; pour over cheesecake. Sprinkle with remaining toffee.

HERE'S AN EASY WAY TO LINE A PAN WITH FOIL:

Turn the pan upside down and fit a piece of foil over the top, smoothing the corners as needed. Remove the foil. When you turn the pan over, the foil fits perfectly inside the pan!

PEANUT BUTTER MOUSSE TART

By *Chef Laura Augsburger*

Rao's – Las Vegas, Nevada

MAKES 12 SERVINGS



INGREDIENTS: CRUST

- 1 ½ cups graham cracker crumbs
- 4 Tbsp. butter, melted
- 5 Tbsp. peanut butter

DIRECTIONS: CRUST

1. Mix all the ingredients together for the crust. Press down into a 9 x 13 inch pan and bake for 3-5 min at 350°F. When you smell the peanut butter, it is done. Let cool.

INGREDIENTS: MOUSE FILLING

- 1 lb. (2, 8-oz. each pkgs) PHILADELPHIA Cream Cheese, room temp
- 1 ½ cups powdered sugar
- 1 cup peanut butter
- ¼ cup milk
- 1 cup heavy cream

DIRECTIONS: MOUSE FILLING

1. Cream the cream cheese until smooth. Add in the powdered sugar and mix until smooth, scraping bowl often. Add in peanut butter and mix until smooth. Slowly add in milk and mix until combine, scraping bowl.
2. Whip 1 cup heavy cream to medium-hard peaks.
3. Fold in whipped cream into peanut butter mixture.
4. Spread on to cool peanut butter crust.
5. Let set 2 hours or place in freezer for 1 hour.

INGREDIENTS: GANACHE

- 9 oz. semisweet chocolate
- 1 cup heavy cream

DIRECTIONS: GANACHE

1. Heat cream either on stove top or in microwave, add in chocolate and mix until all melted.
2. Pour over set peanut butter mixture, let cool 2-3 hours and then cut and serve.

CHEF'S TIP:

You can use chunky peanut butter if you would like the extra crunch in the texture.

*Head Shot Photo Credit:
Chelsea McManus*

CARROT CAKE WITH CREAM CHEESE SOUFFLÉ & CREAM CHEESE CARAMEL

By Chef David Burke

David Burke Group

MAKES 6 SERVINGS



INGREDIENTS: CREAM CHEESE CARAMEL

- ½ cup sugar
- ¼ cup water
- ¼ lb. PHILADELPHIA Cream Cheese, cut into small pieces
- ¼ cup orange juice
- ¾ cup carrot juice

INGREDIENTS: CARROT CAKE

- ¼ lb. butter
- ¼ lb. sugar
- 2 eggs
- ½ cup all-purpose flour
- ⅛ tsp. baking powder
- ¼ tsp. ground cloves
- 2 tsp. cinnamon
- 1 cup grated carrots
- ¼ cup toasted walnuts, coarsely chopped

DIRECTIONS: CREAM CHEESE CARAMEL

1. Combine sugar and water in a saucepan and cook, stirring for 1 to 2 minutes or until ingredients are caramelized.
2. Add cream cheese and continue cooking for 1 minute, stirring. Add juices gradually and bring to a boil, stirring, until all ingredients are thoroughly combined.
3. Remove from heat and keep warm.

INGREDIENTS: CREAM CHEESE SOUFFLÉ

- 2 Tbsp. butter
- 2 Tbsp. sugar
- ½ lb. PHILADELPHIA Cream Cheese
- ½ lb. pastry cream
- 3 egg yolks
- ½ cup sugar
- 2 Tbsp. cornstarch
- 6 egg whites

INGREDIENTS: PASTRY CREAM

- 4 egg yolks
- 1 ½ Tbsp. cornstarch
- 5 Tbsp. sugar
- 2 cup milk
- 1 ½ vanilla beans, split
- confectioners' sugar

DIRECTIONS: PASTRY CREAM

1. Combine yolk, cornstarch, and sugar in a bowl. Beat until ingredients are pale and form a light ribbon.
2. Combine milk and vanilla beans in a saucepan and bring to a boil. Add ⅓ of milk mixture to the egg-yolk mixture and whisk quickly to temper the eggs. Pour egg mixture into the remaining milk mixture in the saucepan and bring to a simmer, whisking constantly. Continue cooking until mixture thickens. Remove from heat and remove vanilla bean and reserve for another use.
3. Dust top of cream lightly with confectioners' sugar to prevent formation of a skin and keep warm.

DIRECTIONS: CARROT CAKE

1. Preheat oven to 375°F.
2. Lightly grease 6, 4-inch tartlet tins with loose bottoms, 4-inch ramekins or 1 loaf pan.
3. Using an electric mixer or by hand, cream butter and sugar together. Add eggs, 1 at a time, scraping the bottom of the bowl after the addition of each egg.
4. Add flour, baking powder, cloves, cinnamon, carrots, and walnuts gradually and continue mixing until all ingredients are incorporated.
5. Spoon carrot mixture into tartlet tins, ramekins or loaf pan. Bake 10-12 minutes or until toothpick or skewer inserted into the center of the cake comes out clean (cake should be firm to the touch).
6. Remove cakes from oven and allow to cool. Turn tartlet tins or ramekins upside down and tap to loosen cakes from tins.
7. While cakes are cooling, prepare Cream Cheese Soufflé.

DIRECTIONS: CREAM CHEESE SOUFFLÉ

1. Lightly coat the inside of 6, 3 ½-inch flan rings with butter and sugar.
2. Using an electric mixer or by hand, whip cream cheese and pastry cream together until smooth. Add egg yolks and continue to mix.
3. Sift together sugar and cornstarch.
4. Using another bowl, whip egg whites until frothy. Slowly add sugar-cornstarch mixture and continue whipping until egg whites form soft peaks.
5. Using a spatula, fold a third of egg white mixture into cream-cheese mixture. Add remaining egg-whites mixture and fold until incorporated.
6. Place flan rings on top of carrot cakes. Spoon cream cheese mixture into flan rings and fill to the top.
7. Bake for 10 to 12 minutes, or until soufflé is golden brown and set.
8. Remove cakes from oven and run a knife with a thin, sharp blade around inside of flan ring and underneath bottom of ring. Carefully lift rings off soufflés.
9. Place a carrot cake in the center of each of the 6 dessert plates. Place cream cheese soufflé on top of cake and spoon Cream Cheese Caramel around the perimeter of each plate.

BROWN SUGAR CHEESECAKE

by Chef Heather Terhune

Sable - Chicago, Illinois

MAKES 16 SERVINGS



INGREDIENTS: CRUMB

- 1 ½ cups finely ground graham crumbs
- 5 Tbsp. melted butter

INGREDIENTS: CHEESECAKE

- 5 pkgs. (8 oz. each) PHILADELPHIA Cream Cheese, softened
- 1 ¾ cups dark brown sugar, packed
- 2 Tbsp. vanilla extract
- 5 whole eggs
- 2 egg yolks
- pinch of salt

INGREDIENTS: BUTTERSCOTCH SAUCE

- 2 sticks (½ lb.) unsalted butter
- 2 ½ cups brown sugar, packed
- 1 ½ cups light corn syrup
- 1 ½ cups heavy cream
- 2 ½ tsp. salt
- 1 Tbsp. vanilla extract

DIRECTIONS: CRUMB

1. Combine crumbs with butter.
2. Press into a 9 inch springform pan.

DIRECTIONS: CHEESECAKE

1. Beat the cream cheese and all of the sugar until fluffy. Scrape the bowl often.
2. Add the vanilla extract and eggs one at a time. Do not over mix! Blend on low speed until combined.
3. Pour mixture into pan. Bake at 350°F for about 1 hour and 25 minutes.
4. Bake until lightly browned on top and just set in the middle. 170°F with a thermometer.
5. Cool completely and refrigerate 3 hours or up to overnight.

DIRECTIONS: BUTTERSCOTCH SAUCE

1. Put all of the ingredients into a heavy-duty saucepan.
2. Cook over a medium high heat. Whisk constantly until it comes to a boil. Boil for 2 minutes.
3. Place in a heat resistant container and cool to room temperature. Whisk occasionally so the butter does not separate from the mixture.



KEY LIME PIE

By *Mary Sue Milliken*
& *Susan Feniger*

Border Grill, Los Angeles, California
& Las Vegas, Nevada
MAKES 8 SERVINGS



INGREDIENTS: KEY LIME FILLING

- ¾ cup freshly squeezed lime juice
- 1 lb. PHILADELPHIA Cream Cheese
- 1 can (14 oz.) sweetened condensed milk
- zest of 1 lime
- 1 cup crema, crème fraiche, or heavy cream
- ¼ cup powdered sugar
- 1 lime, for garnish

INGREDIENTS: GRAHAM CRACKER CRUST

- 1 ¼ sticks unsalted butter, melted
- 3 cups graham cracker crumbs

When choosing limes for this pie, look for ones with a yellowish hue that are soft when squeezed because they will be more flavorful. This dessert is so easy and impresses everyone!

DIRECTIONS: GRAHAM CRACKER CRUST

1. Preheat oven to 375°F.
2. Combine melted butter and crumbs. Press into glass pie pan so that crust is approximately ¼-inch thick and forms a lip at the rim.
3. Bake for 10 to 12 minutes, until set and golden brown. Set aside to cool.

DIRECTIONS: KEY LIME FILLING

1. Combine lime juice, cream cheese and condensed milk in the bowl of a food processor and mix until smooth scraping down sides often. Add lime zest and mix thoroughly. Pour into pie crust and refrigerate.
2. Whip crema, crème fraiche or heavy cream and powdered sugar in a bowl until soft peaks form. Spread over the top of the pie. Slice 8 thin circles of lime from the center of the lime and cut each disk once from the center to edge (on radius) to make lime twists. Place eight of these twists like spokes on the pie and chill 4 to 6 hours or overnight.

LIQUID CHEESECAKE

By Chef Christina Tosi

momofuku milk bar, New York, New York

MAKES 1 ½ CUPS



INGREDIENTS:

- 1 8-oz package of PHILADELPHIA Cream Cheese
- ¾ cup sugar
- 1 Tbsp. cornstarch
- ½ tsp. salt
- 2 Tbsp. milk
- 1 egg

DIRECTIONS:

1. Heat the oven to 300°F.
2. Put the cream cheese in the bowl of a stand mixer with the paddle attachment and mix on low speed for 2 minutes. Scrape down the sides of the bowl with a spatula. Add the sugar and mix for 2 minutes until the sugar has been completely incorporated. Scrape down the sides of the bowl.
3. Whisk together the cornstarch and salt in a medium bowl. Whisk in the milk in a slow, steady stream. Then whisk in the egg until the slurry is homogenous.
4. With the mixer on medium-low speed, stream in the egg slurry and paddle for 3 to 4 minutes, until the mixture is smooth and loose. Scrape down the sides of the bowl.
5. Line the bottom and sides of a 6 x 6-inch baking pan with plastic wrap. Pour the batter into the pan. Put the pan in the oven and bake for 15 minutes. Gently shake the pan. The cheesecake should be firmer and more set toward the outer boundaries of the pan but still be jiggly and loose in the dead center. If the cheesecake is jiggly all over, give it 5 minutes more. And 5 minutes more if it needs it, but no more than 25 minutes. If the cheesecake rises more than ¼ inch or begins to brown, take it out of the oven immediately.
6. Cool the liquid cheesecake completely, to finish the baking process and allow the cheesecake to set. The final product will resemble a cheesecake, but it will be pipeable and pliable enough to easily spread or smear, while still having body and volume. Once cool, the cheesecake can be stored in an airtight container in the fridge for up to 1 week.

STRAWBERRY ANGEL FOOD CAKE

By Chef Doug Psaltis

RPM Italian – Chicago, Illinois

MAKES 12 SERVINGS



INGREDIENTS

- 1 large angel food cake
- 1 cup strawberry jam
- 2 cups fresh strawberries cut in halves or quarters

INGREDIENTS FOR CUSTARD

- 1 8-oz. package of PHILADELPHIA Cream Cheese, softened
- 1 14-oz. can of sweetened condensed milk
- 1 cup heavy cream, whipped

DIRECTIONS:

1. Slice cake, using serrated knife, horizontally into 3 equal layers.
2. To create custard, mix together cream cheese & condensed milk. Fold in whipped cream.
3. In separate bowl, mix together jam and fresh cut strawberries.

ASSEMBLY:

1. Place 1 layer of cake in the bottom of a clear bowl.
2. Top with strawberries then a layer of custard.
3. Repeat with all the layers.

HUMMINGBIRD CAKE

by *Chef John Besh*

Besh Restaurant Group, New Orleans, Louisiana
MAKES 12 SERVINGS



INGREDIENTS: HUMMINGBIRD CAKE

- 3 eggs
- 2 cups sugar
- 1 cup vegetable oil
- 3 cups all-purpose flour
- 1 Tbsp. baking powder
- 2 tsp. cinnamon
- 1 ½ tsp. salt
- 2 ½ cups chopped banana
- 1 ½ cups chopped pecans
- 1 8-oz. can crushed pineapple, with juice
- 1 tsp. vanilla extract

INGREDIENTS: ICING

- 1 lb. (4 sticks) butter, softened
- 8 oz. PHILADELPHIA Cream Cheese, room temperature
- 1 cup powdered sugar
- 1 tsp. vanilla extract
- 2 cups chopped pecans

DIRECTIONS: HUMMINGBIRD CAKE

1. Preheat oven to 350°F. Butter and flour two 9-inch round pans. Set aside.
2. Whisk together the eggs, sugar and oil in a large mixing bowl. Sift together the flour, baking powder, cinnamon and salt into a separate bowl, then gently fold into the egg mixture. Stir in the bananas, pecans, pineapple (with its juice) and vanilla.
3. Divide the batter evenly between the prepared cake pans. Bake for 30 minutes, or until a knife inserted into the middles of the cakes comes out clean. Cool cakes in pans until cool enough to transfer to cooling racks.

DIRECTIONS: ICING

1. Cream together the butter and cream cheese with a handheld mixer until well combined.
2. Add the powdered sugar and vanilla and stir until completely incorporated and smooth.



CHEF'S TIP:

After icing, decorate the exterior with chopped pecans to add both flavor and texture.

CRANBERRY ORANGE MINI CHEESECAKES

By Bri Emery

Recipe courtesy of Leslie Grow for designlovestest
MAKES 24 SERVINGS



INGREDIENTS:

- 1 3/4 cups (6 oz.) cranberries
- 1 cup sugar, divided
- 1/4 cup plus 1 Tbsp. juice from 1 orange, divided
- 1 1/2 Tbsp. vanilla, divided
- 3/4 tsp. ground nutmeg
- 1/4 tsp. ground cinnamon
- 1 1/2 cups (about 32 cookies) gingersnap cookies, crushed
- 3 Tbsp. butter, melted
- 3 pkgs. (8-oz. each) PHILADELPHIA Cream Cheese, softened
- 1/2 cup BREAKSTONE'S or KNUDSEN Sour Cream
- 1 Tbsp. orange zest
- 3 eggs

DIRECTIONS:

1. Heat oven to 325°F.
2. Cook cranberries, 1/2 cup sugar, 1/4 cup orange juice and spices in saucepan on medium heat until cranberries begin to pop and mixture is thickened. Cool slightly.
3. Spoon cranberry mixture in food processor and process until smooth. Transfer to bowl. Stir in 1 Tbsp. vanilla. Refrigerate until ready to use.
4. Mix gingersnap crumbs and butter until blended; press 1 Tbsp. on the bottom of each 24 muffin pan cups lined with papers.
5. Beat cream cheese and remaining sugar in large bowl with mixer until blended. Add sour cream, orange zest and remaining orange juice and vanilla; mix well. Add eggs, 1 at a time, mixing after each addition just until blended. Add 2/3 cup of the cranberry puree; swirl gently with a spoon. Spoon 1/3 cup into each muffin cup over crusts.
6. Bake 25 minutes or until centers are almost set. Cool completely. Refrigerate 2 hours.
7. Drizzle with remaining cranberry mixture just before serving.
8. Garnish each cheesecake with small dollop of thawed COOLWHIP Whipped Topping before serving.



Note: When refrigerating the Cranberry Purée, cover the partially cooled purée with plastic wrap, with wrap pressed onto surface of purée, to prevent skin from forming on top.



Note: For best results, refrigerate cheesecake overnight before serving.

Special Extra: Garnish cheesecake with fresh mint leaves just before serving.

Size-Wise: Looking for a special treat? One serving of this cheesecake is full of sweet raspberry flavor.

CLASSIC BLACK TIE CHEESECAKE

By *Alice Currah*

Savory Sweet Life

MAKES 16 SERVINGS



INGREDIENTS: CHEESECAKE

- 18 chocolate sandwich cookies, finely crushed (about 1 ½ cups)
- 2 Tbsp. butter, melted
- 4 pkg. (8-oz. each) PHILADELPHIA Cream Cheese, softened
- 1 ¾ cups sugar, divided
- ¾ cup BREAKSTONE'S or KNUDSEN Sour Cream
- ½ cup whipping cream
- 1 Tbsp. vanilla
- 4 eggs
- 4 cups raspberries, divided
- ¼ cup raspberry jam
- 3 Tbsp. water
- 2 tsp. lemon juice

DIRECTIONS: CHEESECAKE

1. Heat oven to 325°F.
2. Mix cookie crumbs and butter until blended; press onto bottom of 9-inch springform pan sprayed with cooking spray. Bake 12 min.
3. Beat cream cheese and 1 cup sugar in large bowl with mixer until blended. Add sour cream, whipping cream and vanilla; mix well. Add eggs, 1 at a time, mixing after each just until blended. Pour over crust.
4. Bake 1 hour or until center is almost set. Run knife around rim of pan to loosen cake; cool before removing rim. Refrigerate 4 hours. Meanwhile, bring 1 cup raspberries, remaining sugar, jam and water to boil in saucepan; simmer on medium-low heat 5 minutes or until thickened, stirring occasionally. Cool slightly. Pour into blender. Add lemon juice; blend until smooth. Refrigerate until ready to use.
5. Pour topping over cheesecake just before serving; top with remaining raspberries.



CRÈME DE LA CRÈME CHEESECAKE

By Serendipity 3
MAKES 16 SERVINGS



INGREDIENTS:

- 2 cups walnuts, finely chopped
- 2 Tbsp. unsalted butter, softened
- 4 Tbsp. all-purpose flour
- 2 lbs. (4, 8-oz. packages) PHILADELPHIA Cream Cheese
- 2 cups sugar
- 2 Tbsp. vanilla extract
- 6 large eggs
- 4 tsp. lemon juice
- 16 oz. sour cream

DIRECTIONS:

1. Preheat oven to 250°F.
2. Make the crust by blending together walnuts, butter and flour in a food processor until smooth. Press into bottom of a 10-inch springform pan lightly with your fingers.
3. Blend the cream cheese and sugar on low speed until smooth. Do not overmix, or air will be incorporated, which will cause the cake to crack. Slowly add vanilla and eggs; mix. Add lemon juice and sour cream; mix just until batter is homogeneous.
4. Scrape the batter into springform pan, tapping lightly to counter to allow any air bubbles to rise to the surface. Bake on the middle rack of your oven for 2 hours until all but the center portion (size of a half dollar) of cake is set. Remove from oven and immediately run a spatula around the edge of the pan to release cake from pan. Allow to cool to room temperature, then refrigerate until firm. Remove springform ring. Store covered in refrigerator. Garnish slices with fresh berries if you like.