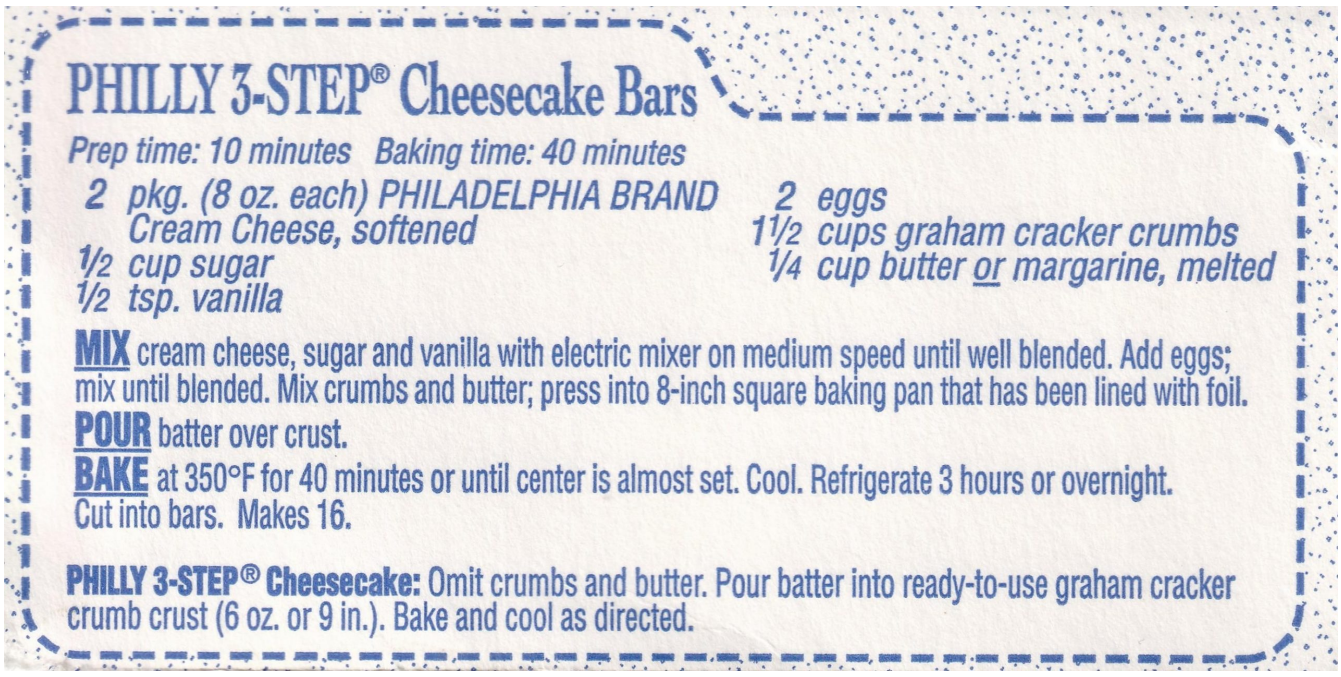
# Philly 3-Step Cheesecake Bars

Recipe Bio

Three steps and a handful of ingredients—that’s the kind of cheesecake recipe worth hanging onto. Philly 3-Step Cheesecake Bars pair a simple graham cracker crust with a rich Philadelphia Cream Cheese filling for an easy little square of cheesecake without much fuss. Proof that cheesecake doesn’t always have to be a production.



PHILLY 3-STEP® Cheesecake Bars

*Prep time: 10 minutes  Baking time: 40 minutes*

- 2 pkg. (8 oz. each) PHILADELPHIA BRAND Cream Cheese, softened
- ½ cup sugar
- ½ tsp. vanilla
- 2 eggs
- 1½ cups graham cracker crumbs
- ¼ cup butter or margarine, melted

**MIX** cream cheese, sugar and vanilla with electric mixer on medium speed until well blended. Add eggs; mix until blended. Mix crumbs and butter; press into 8-inch square baking pan that has been lined with foil.

**POUR** batter over crust.

**BAKE** at 350°F for 40 minutes or until center is almost set. Cool. Refrigerate 3 hours or overnight. Cut into bars. Makes 16.

**PHILLY 3-STEP® Cheesecake:** Omit crumbs and butter. Pour batter into ready-to-use graham cracker crumb crust (6 oz. or 9 in.). Bake and cool as directed.

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