

Cheese Cakes Galore

Ingredients:

- 2 8-oz 1/3 Less Fat, Philadelphia Cream Cheese (Kraft), softened
- 1/2C Sugar
- 1/2 tsp Vanilla
- 3 Egg Whites
- 1 Pre-made Graham Crust, Regular or Chocolate
- Optional Flavors:
 - Chocolate: 1-2T Cocoa Powder
 - Peanut Butter: 1/3 C Peanut Butter
 - Fruit: 1/2 Jar of Smucker's *Simply Fruit*, e.g., Strawberry, Blackberry, Peach, Apricot, Raspberry, etc.
- Optional Baking Chips, e.g., butterscotch, caramel, chocolate, peanut butter, toffee, etc.

Instructions:

1. Pre-heat oven at 350°F.
2. Mix Cream Cheese, Sugar and Vanilla for 1 minute on Low.
3. Make Batter:
 - a. Add Egg Whites and mix 1 minute on Medium.
 - b. Add ingredients for an Optional Flavor, if desired.
 - c. Mix 1 additional minute on Medium. (Total mixing time for this step is about 2 minutes.)
4. Pour Batter into Crust.
5. Sprinkle Optional Baking Chips on top, if desired.
6. Bake 36-40 minutes. When done, the edges will be slightly puffed.
7. Place on cooling rack for 1 hour (uncovered).
8. Chill in refrigerator for 3 hours (uncovered).
9. Cover and refrigerate.

Notes:

- Will taste thick and rich but is low fat.
- Without Optional Flavors or Toppings, the recipe makes a plain, vanilla, delicious cheese cake.
 - Optional Flavors & Baking Chips can be used individually or in combination.
 - Optional Baking Chips can be also be mixed into Batter (Step 3b).
- Total mixing time for Steps 3 should be about 1-2 minutes for a smooth consistency.
- And one last option - use leftover Batter to make cup cakes:
 - Spoon Batter into pre-made graham cups or to Graham Crust crumbs on bottom of paper cup cake holders.
 - Cook 13-15 minutes. Cool 15 minutes and then refrigerate.

Anon.