

## “Philly” 15 Minute Cheesecake

1 cup graham cracker crumbs	¾ cup sugar
3 tablespoons sugar	3 eggs
3 tablespoons margarine, melted	1 cup mini semi-sweet chocolate pieces
3 8-ounce packages cream cheese, softened	1 teaspoon vanilla

Combine crumbs, sugar and margarine; press onto bottom of 9” springform pan.

Combine cream cheese and sugar, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Blend in chocolate pieces and vanilla; pour over crust. Bake at 450°F 10 minutes. Reduce oven temperature to 250°F; continue baking 35 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill. 10 to 12 servings.

To soften cheese: Unwrap; microwave on medium (50%) for 30 seconds per package.

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1 cup flour	12 ounces Cool Whip – partially defrosted
½ cup softened margarine	1 teaspoon vanilla extract
1 cup nuts	1 large or 2 small boxes instant pudding mix (chocolate or lemon)
1 cup 10X sugar	3½ cups milk
1 8-ounce package cream cheese	

1<sup>st</sup> layer – Mix flour, margarine and ½ cup nuts. Press into 9x13x2” pan. Bake 25 minutes at 350°F. Cool.

2<sup>nd</sup> layer – Cream powdered sugar, cream cheese and 6-ounces Cool Whip and 1 teaspoon vanilla. Mix thoroughly. Gently spread over baked crust.

3<sup>rd</sup> layer – Prepare instant pudding according to directions for pie. Pour over 2<sup>nd</sup> layer and chill until firm. (5 to 10 minutes)

4<sup>th</sup> layer – Top with remaining 6-ounces Cool Whip and sprinkle with nuts. Chill several hours before serving. May also be frozen for a few days.