

Easy Cheesecake

Ingredients

2 pkg. cream cheese, softened
1/2 cup sugar
1/2 tsp. vanilla
2 eggs
1 ready-to-use graham cracker crumb crust (6 oz.)

Heat oven to 325°F.

Beat cream cheese, sugar and vanilla with mixer until blended. Add eggs; beat just until blended. Pour into the graham cracker crust*. Bake 40 minutes or until the center is set. If the pie pan is placed on a baking sheet it is easier to get into and out of the oven and can help prevent a burned bottom crust.

*To make a raspberry swirl cheesecake: Spoon 1/4 cup seedless raspberry jam on the top of the filling once it's been poured into the crust. Gently and briefly swirl the jam into the filling with a knife or toothpick. Don't combine the jam and filling completely, just create a pretty pattern. Don't go too deep so you don't scrape the bottom crust. Bake as directed.

Cool and then refrigerate 3 hours.

You can serve the cheesecake with fresh fruit or thawed frozen fruit.