

# MINUS8



## Philadelphia New York Cheesecake With Concord 8 Vinegar

By Kraft

Prep time: 20 Minutes plus refrigeration  
Bake time /plus refrigeration: 5 Hrs 45 mins  
Serves: 16 Servings

### **What you need:**

1-1/2 cups of graham cracker crumbs  
3 Tbsp. sugar  
1/3 cup butter  
4 pkg. (8oz.) PHILADELPHIA Cream Cheese, softened  
1 cup sugar  
1 Tsp. vanilla  
4 eggs  
1 Tbsp Concord 8 vinegar

### **Make it:**

Combine graham crumbs, 3 Tbsp. sugared butter, press onto bottom of 9-inch springform pan.

Beat cream cheese, 1 cup sugar and vanilla and 1 Tbsp. concord 8 vinegar with mixer until blended. Add eggs, 1 at a time, mixing on low speed after each just until blended, pour over crust.

Bake 55 mins. or until centre is almost set, run knife around the rim of the pan to loosen cake; cool before removing rim. Refrigerate cheesecake for 4 hours.

### **Concord 8 Mix Berry Compote**

#### **Ingredients**

3 Tbsp. unsalted butter  
1/4 cup packed light brown sugar  
2 Tbsp. concord 8 vinegar  
3 cups mix berries, (3/4 lb). such as raspberries, blackberries and blueberries

**Preparation**

Melt butter in a skillet over medium heat. Stir in brown sugar and concord 8 vinegar until sugar is dissolved. Add berries and cook, tossing gentle ( try to keep most of them from breaking up), until berries are warm and juices begin to release, 2 to 3 minutes.

**\*\*Serve warm or at room temperature\*\***