



## Hollywood Cheesecake

Source: PHILADELPHIA BRAND Cream Cheese Cookbook 1981 – A famed favorite from the golden age of Kraft Kitchens — now reimagined with a Biscoff crust for a whisper of spiced sweetness in every bite.

Yield: 1 (9-inch) cheesecake | **Serves:** 10 to 12 standard slices

### Recipe Description

This golden-age classic is everything a proper cheesecake should be — rich, creamy, and kissed with just enough sweetness to make hearts swoon. Nestled atop a delicate Biscoff cookie crust, the velvety cream cheese filling is lightened with a whisper of whipped egg whites and finished with a glossy sour cream topping that glows like old-Hollywood charm. Part of the From Scratch Sensations collection at Life in Bianca's Kitchen.

### Crust

- 1 cup Biscoff cookie crumbs
- 3 tablespoons sugar
- 3 tablespoons Parkay margarine, melted

*Press mixture into bottom of a 9-inch springform pan. Bake at 325°F for 10 minutes.*

### Filling

- 2 (8 oz.) packages Philadelphia Brand cream cheese
- ½ cup sugar
- 1 tablespoon lemon juice
- 1 teaspoon grated lemon rind
- ½ teaspoon vanilla
- 2 eggs, separated

*Combine softened cream cheese, sugar, lemon juice, rind, and vanilla. Beat until well blended. Blend in egg yolks. Fold in stiffly beaten egg whites. Pour over baked crust.*

*Bake at 300°F for 45 minutes.*



### Sour Cream Topping

- 1 cup dairy sour cream
- 2 tablespoons sugar
- 1 teaspoon vanilla

*Combine all topping ingredients. Carefully spread over hot cheesecake. Continue baking for 10 minutes.*

*Cool. Loosen cake from rim of pan. Remove rim. Chill before serving.*

#### **Serving Note:**

For more elegant, petite portions (like at a garden party or tea), you can cut up to **14-16 slender slices.**

"Best served chilled, with a soft breeze, a silver fork, and light piano music

drifting from indoors." — *Éloïse*