

# Strawberry Shortcake Cheesecake



## What You Need

1 round prepared sponge cake (6 oz.), 12 inch  
2 Tbsp. strawberry jam, melted  
2 pkg. (8 oz. each) PHILADELPHIA Cream Cheese, softened  
½ cup sugar  
1 Tbsp. vanilla  
2 eggs  
1-1/2 cups thawed COOL WHIP Whipped Topping  
1-1/2 cups fresh strawberries, sliced

## Make It

**HEAT** oven to 350°F.

**REMOVE** rim from 9-inch spring form pan; set aside. Place bottom of pan on sponge cake; use as pattern to trim sponge cake to fit inside spring form pan. Reserve cake trimmings for snacking or another use. Reassemble spring form pan. Place cake in pan; brush with jam.

**BEAT** cream cheese, sugar and vanilla in large bowl with mixer until well blended. Add eggs, 1 at a time, mixing on low speed after each just until blended. Pour over cake.

**BAKE** 35 to 40 min. or until center is almost set. Run knife around rim of pan to loosen cake; cool before removing rim. Refrigerate 4 hours. Spread cheesecake with COOL WHIP just before serving; top with berries.