

# Boston Cream Cheese Pie

**1 PKG. YELLOW CAKE MIX**  
**2 (8 OZ.) PKGS. PHILADELPHIA CREAM CHEESE, SOFTENED**  
**1/2 CUP GRANULATED SUGAR**  
**1 TSP. VANILLA**  
**2 EGGS**  
**1/3 CUP SOUR CREAM**  
**1 TSP. VANILLA**  
**1 12 OZ. JAR CHOCOLATE FUDGE TOPPING**

Grease the bottom and sides of a 9-inch springform pan. Prepare the cake mix according to the package instructions and pour the batter into the pan. Bake at 350°F for 30 minutes.

While the cake bakes, mix cream cheese, granulated sugar, and vanilla until combined. Add eggs one at a time, mixing well after each. Blend in sour cream until creamy; set aside.

After 30 minutes, check the cake; if it jiggles, bake it longer. Once set, pour the cream cheese mixture on top and bake for another 50 minutes. The cake should rise in the middle. Let it cool on a rack for 15 minutes, then remove the sides of the pan and cool completely.

Chill the cake in the freezer for 1 hour or in the refrigerator for 3 hours. Warm the hot fudge in the microwave for 5 seconds, then spread it over the cooled cake. Enjoy!