

Amaretto Peach Cheesecake

Favorite Recipes Magazine - Philadelphia Cream Cheese

Servings: 10

CRUST

3 tablespoons margarine

1/3 cup sugar

1 egg

3/4 cup flour

FILLING

3 packages (8 ounce ea) Philadelphia cream cheese, softened

3/4 cup sugar

3 tablespoons flour

3 eggs

1 can (16 ounce) peach halves, drained and puree'd

1/4 cup almond flavored liqueur

Preheat the oven to 450 degrees.

Combine the margarine and sugar until light and fluffy. Blend in the egg. Add the flour and mix well. Spread the dough onto the bottom of a nine-inch springform pan. Bake for 10 minutes.

Combine the cream cheese, sugar and flour, mixing at medium speed with an electric mixer until well blended. Add the eggs, one at a time, mixing well after each addition. Add the peaches and liqueur. Mix well. Pour over the crust.

Bake for 10 minutes. Reduce the oven temperature to 250 degrees. Continue baking for 65 minutes

Loosen the cake from the rim of the pan. Cool before removing the rim from the pan. Chill.

Garnish with peach slices and sliced almonds, toasted, if desired.

Per Serving (excluding unknown items): 194 Calories; 6g Fat (25.4% calories from fat); 4g Protein; 33g Carbohydrate; 1g Dietary Fiber; 85mg Cholesterol; 68mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 0 Fruit; 1 Fat; 1 1/2 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	194	Vitamin B6 (mg):	trace
% Calories from Fat:	25.4%	Vitamin B12 (mcg):	.3mcg

% Calories from Carbohydrates:	66.6%
% Calories from Protein:	7.9%
Total Fat (g):	6g
Saturated Fat (g):	1g
Monounsaturated Fat (g):	2g
Polyunsaturated Fat (g):	1g
Cholesterol (mg):	85mg
Carbohydrate (g):	33g
Dietary Fiber (g):	1g
Protein (g):	4g
Sodium (mg):	68mg
Potassium (mg):	75mg
Calcium (mg):	14mg
Iron (mg):	1mg
Zinc (mg):	trace
Vitamin C (mg):	1mg
Vitamin A (i.u.):	340IU
Vitamin A (r.e.):	71RE

Thiamin B1 (mg):	.1mg
Riboflavin B2 (mg):	.2mg
Folacin (mcg):	13mcg
Niacin (mg):	1mg
Caffeine (mg):	0mg
Alcohol (kcal):	0
% Refined:	0.0%

Food Exchanges

Grain (Starch):	1/2
Lean Meat:	1/2
Vegetable:	0
Fruit:	0
Non-Fat Milk:	0
Fat:	1
Other Carbohydrates:	1 1/2

Nutrition Facts

Servings per Recipe: 10

Amount Per Serving

Calories 194 **Calories from Fat:** 49

% Daily Values*

Total Fat 6g	9%
Saturated Fat 1g	6%
Cholesterol 85mg	28%
Sodium 68mg	3%
Total Carbohydrates 33g	11%
Dietary Fiber 1g	3%
Protein 4g	
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Vitamin A	7%
Vitamin C	2%
Calcium	1%
Iron	5%

* Percent Daily Values are based on a 2000 calorie diet.