

Apple-Pecan Cheesecake

Holiday Desserts

Favorite Brand Name Recipes Vol. 8, No. 73

Servings: 16

1 1/2 cups graham cracker crumbs
1/4 cup butter, melted
2 tablespoons packed brown sugar
4 packages (8 ounce ea) Philadelphia cream cheese, softened
1 1/2 cups packed brown sugar, divided
1 teaspoon vanilla
1 cup sour cream
4 eggs
3 Granny Smith apples, peeled and chopped
3/4 cup pecans, chopped
1 teaspoon ground cinnamon

Preparation Time: 15 minutes

Preheat the oven to 325.

Line a 13x9-inch baking pan with foil with the ends of the foil extending over the sides of the pan. Mix the graham crumbs, butter and two tablespoons of the packed brown sugar. Press onto the bottom of the prepared pan.

Beat the cream cheese, one cup of brown sugar and the vanilla in a large bowl with a mixer until blended. Add the sour cream and mix well. Add the eggs, one at a time, mixing on low speed after each just until blended. Pour over the crust.

Combine the remaining brown sugar, apples, nuts and cinnamon. Spoon over the cream cheese batter.

Bake for 55 minutes or until the center is almost set. Cool completely.

Refrigerate for four hours.

Use the foil handles to lift the cheesecake from the pan before cutting to serve.

Start to Finish Time: 5 hours 40 minutes

Per Serving (excluding unknown items): 239 Calories; 11g Fat (41.8% calories from fat); 3g Protein; 33g Carbohydrate; 1g Dietary Fiber; 67mg Cholesterol; 111mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 2 Fat; 1 1/2 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	239	Vitamin B6 (mg):	.1mg
% Calories from Fat:	41.8%	Vitamin B12 (mcg):	.2mcg
% Calories from Carbohydrates:	53.2%	Thiamin B1 (mg):	.1mg
% Calories from Protein:	5.0%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	11g	Folacin (mcg):	11mcg
Saturated Fat (g):	5g	Niacin (mg):	trace
Monounsaturated Fat (g):	5g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	1g	Alcohol (kcal):	1
Cholesterol (mg):	67mg	% Refuse:	0.0%
Carbohydrate (g):	33g		
Dietary Fiber (g):	1g		
Protein (g):	3g		
Sodium (mg):	111mg		
Potassium (mg):	178mg		
Calcium (mg):	50mg		
Iron (mg):	1mg		
Zinc (mg):	1mg		
Vitamin C (mg):	1mg		
Vitamin A (i.u.):	301IU		
Vitamin A (r.e.):	80RE		

Food Exchanges

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

Nutrition Facts

Servings per Recipe: 16

Amount Per Serving

Calories 239 **Calories from Fat:** 100

% Daily Values*

Total Fat 11g	18%
Saturated Fat 5g	23%
Cholesterol 67mg	22%
Sodium 111mg	5%
Total Carbohydrates 33g	11%
Dietary Fiber 1g	5%
Protein 3g	
Vitamin A	6%
Vitamin C	2%
Calcium	5%
Iron	6%

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