

Autumn Cheesecake

Favorite Recipes Magazine - Philadelphia Cream Cheese

Servings: 10

CRUST

1 cup graham cracker crumbs
3 tablespoons sugar
1/2 teaspoon cinnamon
1/4 cup margarine, melted

FILLING

2 packages (8 ounce ea) Philadelphia cream cheese, softened
1/2 cup sugar
2 eggs
1/2 teaspoon vanilla

TOPPING

4 cups thin peeled apple slices
1/3 cup sugar
1/2 teaspoon cinnamon
1/4 cup chopped pecans

Preheat the oven to 350 degrees.

Combine the crumbs, sugar, cinnamon and margarine. Press onto the bottom of a nine-inch springform pan. Bake for 10 minutes.

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

Toss the apples with combined sugar and cinnamon. Spoon the apple mixture over the cream cheese layer. Sprinkle with the pecans.

Bake for one hour and 10 minutes.

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

Variation: Add one-half cup of finely chopped pecans with the crumbs for the crust.

Per Serving (excluding unknown items): 191 Calories; 8g Fat (38.8% calories from fat); 2g Protein; 28g Carbohydrate; 1g Dietary Fiber; 42mg Cholesterol; 118mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1 1/2 Fat; 1 1/2 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	191	Vitamin B6 (mg):	trace
% Calories from Fat:	38.8%	Vitamin B12 (mcg):	.1mcg
% Calories from Carbohydrates:	56.8%	Thiamin B1 (mg):	.1mg
% Calories from Protein:	4.4%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	8g	Folacin (mcg):	8mcg

Saturated Fat (g): 1g
Monounsaturated Fat (g): 4g
Polyunsaturated Fat (g): 2g
Cholesterol (mg): 42mg
Carbohydrate (g): 28g
Dietary Fiber (g): 1g
Protein (g): 2g
Sodium (mg): 118mg
Potassium (mg): 40mg
Calcium (mg): 13mg
Iron (mg): 1mg
Zinc (mg): trace
Vitamin C (mg): trace
Vitamin A (i.u.): 255IU
Vitamin A (r.e.): 59 1/2RE

Niacin (mg): trace
Caffeine (mg): 0mg
Alcohol (kcal): 1
% Refuse: n n%

Food Exchanges

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

Nutrition Facts

Servings per Recipe: 10

Amount Per Serving

Calories 191 **Calories from Fat:** 74

% Daily Values*

Total Fat 8g	13%
Saturated Fat 1g	7%
Cholesterol 42mg	14%
Sodium 118mg	5%
Total Carbohydrates 28g	9%
Dietary Fiber 1g	2%
Protein 2g	
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Vitamin A	5%
Vitamin C	0%
Calcium	1%
Iron	4%

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