

Black Forest Cheesecake Delight

Favorite Recipes Magazine - Philadelphia Cream Cheese

Servings: 10

CRUST

1 cup chocolate wafer crumbs
3 tablespoons margarine, melted

FILLING

2 packages (8 ounce ea) Philadelphia cream cheese, softened
2/3 cup sugar
2 eggs
1 package (6 ounce) semi-sweet chocolate pieces, melted
1/4 teaspoon almond extract

TOPPING

1 can (21 ounce) cherry pie filling
frozen whipped topping, thawed

Preheat the oven to 350 degrees.

Combine the crumbs 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 chocolate and extract. Pour over the crust.

Bake for 45 minutes.

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

Top the cheesecake with the pie filling and whipped topping just before serving.

Per Serving (excluding unknown items): 154 Calories; 5g Fat (25.5% calories from fat); 2g Protein; 28g Carbohydrate; trace Dietary Fiber; 42mg Cholesterol; 59mg Sodium. Exchanges: 0 Lean Meat; 1 Fat; 2 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	154	Vitamin B6 (mg):	trace
% Calories from Fat:	25.5%	Vitamin B12 (mcg):	.1mcg
% Calories from Carbohydrates:	70.6%	Thiamin B1 (mg):	trace
% Calories from Protein:	3.9%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	5g	Folacin (mcg):	7mcg
Saturated Fat (g):	1g	Niacin (mg):	trace

Monounsaturated Fat (g): 2g
Polyunsaturated Fat (g): 1g
Cholesterol (mg): 42mg
Carbohydrate (g): 28g
Dietary Fiber (g): trace
Protein (g): 2g
Sodium (mg): 59mg
Potassium (mg): 68mg
Calcium (mg): 12mg
Iron (mg): trace
Zinc (mg): trace
Vitamin C (mg): 1mg
Vitamin A (i.u.): 303IU
Vitamin A (r.e.): 58RE

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

Food Exchanges

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

Nutrition Facts

Servings per Recipe: 10

Amount Per Serving

Calories 154 **Calories from Fat:** 39

% Daily Values*

Total Fat	5g	7%
Saturated Fat	1g	5%
Cholesterol	42mg	14%
Sodium	59mg	2%
Total Carbohydrates	28g	9%
Dietary Fiber	trace	1%
Protein	2g	

Vitamin A	6%
Vitamin C	1%
Calcium	1%
Iron	2%

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