

# Cappuccino Cheesecake

*Favorite Recipes Magazine - Philadelphia Cream Cheese*

## Servings: 10

### CRUST

*1 1/2 cups finely chopped nuts*

*2 tablespoons sugar*

*3 tablespoons margarine, melted*

### FILLING

*4 packages (8 ounce ea) Philadelphia cream cheese, softened*

*1 cup sugar*

*3 tablespoons flour*

*4 eggs*

*1 cup sour cream*

*1 tablespoon instant coffee granules*

*1/4 teaspoon cinnamon*

*1/4 cup boiling water*

Preheat the oven to 325 degrees.

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

Increase the oven temperature to 450 degrees

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. Blend in the sour cream. Dissolve the coffee granules and cinnamon in water. Cool. Gradually add to the cream cheese mixture, mixing well until blended. Pour over the crust.

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

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

Garnish with whipped cream and whole coffee beans, if desired.

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Per Serving (excluding unknown items): 206 Calories; 10g Fat (44.0% calories from fat); 4g Protein; 26g Carbohydrate; trace Dietary Fiber; 95mg Cholesterol; 81mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 2 Fat; 1 1/2 Other Carbohydrates.

Desserts

**Calories (kcal):** 206  
**% Calories from Fat:** 44.0%  
**% Calories from Carbohydrates:** 49.1%  
**% Calories from Protein:** 6.9%  
**Total Fat (g):** 10g  
**Saturated Fat (g):** 4g  
**Monounsaturated Fat (g):** 4g  
**Polyunsaturated Fat (g):** 1g  
**Cholesterol (mg):** 95mg  
**Carbohydrate (g):** 26g  
**Dietary Fiber (g):** trace  
**Protein (g):** 4g  
**Sodium (mg):** 81mg  
**Potassium (mg):** 84mg  
**Calcium (mg):** 41mg  
**Iron (mg):** 1mg  
**Zinc (mg):** trace  
**Vitamin C (mg):** trace  
**Vitamin A (i.u.):** 431IU  
**Vitamin A (r.e.):** 116 1/2RE

**Vitamin B6 (mg):** trace  
**Vitamin B12 (mcg):** .3mcg  
**Thiamin B1 (mg):** trace  
**Riboflavin B2 (mg):** .1mg  
**Folacin (mcg):** 13mcg  
**Niacin (mg):** trace  
**Caffeine (mg):** 17mg  
**Alcohol (kcal):** 0  
**% Refuse:** 0.0%

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### Food Exchanges

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

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## Nutrition Facts

Servings per Recipe: 10

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### Amount Per Serving

**Calories** 206 **Calories from Fat:** 91

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#### % Daily Values\*

<b>Total Fat</b>	10g		16%
	Saturated Fat	4g	21%
<b>Cholesterol</b>	95mg		32%
<b>Sodium</b>	81mg		3%
<b>Total Carbohydrates</b>	26g		9%
	Dietary Fiber	trace	0%
<b>Protein</b>	4g		
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<b>Vitamin A</b>			9%
<b>Vitamin C</b>			0%
<b>Calcium</b>			4%
<b>Iron</b>			3%

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