

Cherry Cheese Pie

Mrs. Norman Saurage III

River Road Recipes II (1976) - The Junion League, Baton Rouge, LA

Servings: 8

1 nine-inch unbaked pie shell
1 can (20 ounce) cherry pie filling
1 package (8 ounce) cream cheese,
softened
1/2 cup sugar
2 eggs
1/2 teaspoon vanilla
1 cup sour cream
nutmeg

Preheat the oven to 425 degrees.

Place the pie shell in a nine-inch pie plate. Place the cherry pie filling in the pie shell.

Bake in the oven for 15 minutes.

In a bowl, beat the cream cheese, sugar, eggs and vanilla until smooth and creamy.

Remove the pie from the oven. Lower the oven temperature to 350 degrees.

Gently spoon the cheese mixture over the cherries.

Bake for 30 minutes. Cool.

Spread the sour cream over the top of the cooled pie. Sprinkle with nutmeg.

Refrigerate until served.

Per Serving (excluding unknown items): 303 Calories; 18g Fat (50.9% calories from fat); 5g Protein; 33g Carbohydrate; trace Dietary Fiber; 98mg Cholesterol; 124mg Sodium. Exchanges: 1/2 Lean Meat; 0 Non-Fat Milk; 3 Fat; 2 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	303	Vitamin B6 (mg):	.1mg
% Calories from Fat:	50.9%	Vitamin B12 (mcg):	.4mcg

% Calories from Carbohydrates:	42.7%
% Calories from Protein:	6.4%
Total Fat (g):	18g
Saturated Fat (g):	11g
Monounsaturated Fat (g):	5g
Polyunsaturated Fat (g):	1g
Cholesterol (mg):	98mg
Carbohydrate (g):	33g
Dietary Fiber (g):	trace
Protein (g):	5g
Sodium (mg):	124mg
Potassium (mg):	159mg
Calcium (mg):	70mg
Iron (mg):	1mg
Zinc (mg):	trace
Vitamin C (mg):	1mg
Vitamin A (i.u.):	831IU
Vitamin A (r.e.):	223RE

Thiamin B1 (mg):	trace
Riboflavin B2 (mg):	.2mg
Folacin (mcg):	15mcg
Niacin (mg):	trace
Caffeine (mg):	0mg
Alcohol (kcal):	1
% Refined:	0.0%

Food Exchanges

Grain (Starch):	0
Lean Meat:	1/2
Vegetable:	0
Fruit:	0
Non-Fat Milk:	0
Fat:	3
Other Carbohydrates:	2

Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	303	Calories from Fat:	154
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% Daily Values*

Total Fat	18g	27%
Saturated Fat	11g	53%
Cholesterol	98mg	33%
Sodium	124mg	5%
Total Carbohydrates	33g	11%
Dietary Fiber	trace	2%
Protein	5g	
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Vitamin A		17%
Vitamin C		2%
Calcium		7%
Iron		4%

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