

# Cherry Cheesecake Made Over

KraftRecipes.com

## Servings: 12

*2 packages (about 1/3 cup) chocolate grahams, crushed*  
*2 cups 2% milkfat low-fat cottage cheese*  
*1 package (8 ounce) Neufchatel cheese, softened*  
*1/2 cup plain yogurt*  
*3 tablespoons sugar, divided*  
*2 tablespoons flour*  
*1 teaspoon vanilla*  
*1 egg*  
*2 egg whites*  
*2 teaspoons Minute tapioca*  
*1 cup canned, pitted tart cherries in water, drained and juice reserved*

## Preparation Time: 10 minutes

Preheat the oven to 325 degrees.

Sprinkle the graham crumbs onto the bottom of a nine-inch springform pan.

Process the cottage cheese in a food processor until smooth. Add the Neufchatel, yogurt, two tablespoons of sugar, flour and vanilla. Process until well blended.

Add the egg and egg whites, one at a time, pulsing after each just until blended. Pour over the crumbs.

Bake for 40 to 45 minutes or until the center is almost set. Run a knife around the rim of the pan to loosen the cake. Cool for one hour before removing the rim.

Refrigerate for four hours.

Meanwhile, in a saucepan on medium-high heat, bring one-third cup of the reserved cherry liquid, the tapioca and remaining sugar to a boil, stirring constantly. Simmer on medium-low heat for 2 minutes or until thickened, stirring constantly. Gently stir in the cherries.

Refrigerate until ready to use.

Just before serving, pour the sauce over the cheesecake.

Start to Finish Time: 5 hours 50 minutes

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Per Serving (excluding unknown items): 58 Calories; 3g Fat (46.8% calories from fat); 3g Protein; 5g Carbohydrate; trace Dietary Fiber; 26mg Cholesterol; 57mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 1/2 Fat; 0 Other Carbohydrates.

Desserts

**Per Serving Nutritional Analysis**

<b>Calories (kcal):</b>	58	<b>Vitamin B6 (mg):</b>	trace
<b>% Calories from Fat:</b>	46.8%	<b>Vitamin B12 (mcg):</b>	.1mcg
<b>% Calories from Carbohydrates:</b>	35.4%	<b>Thiamin B1 (mg):</b>	trace
<b>% Calories from Protein:</b>	17.8%	<b>Riboflavin B2 (mg):</b>	.1mg
<b>Total Fat (g):</b>	3g	<b>Folacin (mcg):</b>	4mcg
<b>Saturated Fat (g):</b>	2g	<b>Niacin (mg):</b>	trace
<b>Monounsaturated Fat (g):</b>	1g	<b>Caffeine (mg):</b>	0mg
<b>Polyunsaturated Fat (g):</b>	trace	<b>Alcohol (kcal):</b>	1
<b>Cholesterol (mg):</b>	26mg	<b>% Refused:</b>	0.0%
<b>Carbohydrate (g):</b>	5g	<b>Food Exchanges</b>	
<b>Dietary Fiber (g):</b>	trace	<b>Grain (Starch):</b>	0
<b>Protein (g):</b>	3g	<b>Lean Meat:</b>	1/2
<b>Sodium (mg):</b>	57mg	<b>Vegetable:</b>	0
<b>Potassium (mg):</b>	42mg	<b>Fruit:</b>	0
<b>Calcium (mg):</b>	22mg	<b>Non-Fat Milk:</b>	0
<b>Iron (mg):</b>	trace	<b>Fat:</b>	1/2
<b>Zinc (mg):</b>	trace	<b>Other Carbohydrates:</b>	0
<b>Vitamin C (mg):</b>	trace		
<b>Vitamin A (i.u.):</b>	140IU		
<b>Vitamin A (r.e.):</b>	41 1/2RE		

**Nutrition Facts**

Servings per Recipe: 12

**Amount Per Serving**

**Calories** 58 Calories from Fat: 27

**% Daily Values\***

<b>Total Fat</b> 3g	5%
Saturated Fat 2g	9%
<b>Cholesterol</b> 26mg	9%
<b>Sodium</b> 57mg	2%
<b>Total Carbohydrates</b> 5g	2%
Dietary Fiber trace	0%
<b>Protein</b> 3g	

<b>Vitamin A</b>	3%
<b>Vitamin C</b>	0%
<b>Calcium</b>	2%
<b>Iron</b>	1%

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