

Cherry Cheesecake

Favorite Recipes Magazine - Philadelphia Cream Cheese

Servings: 10

CRUST

1 cup graham cracker crumbs
3 tablespoons sugar
3 tablespoons margarine, melted

FILLING

3 packages (8 ounce ea) Philadelphia cream cheese, softened
3/4 cup sugar
3 eggs
1 teaspoon vanilla
1 can (21 ounce) cherry pie filling

Preheat the oven to 325 degrees.

Combine the crumbs, 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 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.

Bake for 10 minutes. Reduce the oven temperature to 250 degrees. Continue baking for 25 to 30 minutes or until set.

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

Top with the pie filling just before serving.

Per Serving (excluding unknown items): 220 Calories; 6g Fat (23.5% calories from fat); 3g Protein; 40g Carbohydrate; 1g Dietary Fiber; 64mg Cholesterol; 117mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1 Fat; 2 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	220	Vitamin B6 (mg):	trace
% Calories from Fat:	23.5%	Vitamin B12 (mcg):	.2mcg
% Calories from Carbohydrates:	71.6%	Thiamin B1 (mg):	trace

% Calories from Protein:	4.9%
Total Fat (g):	6g
Saturated Fat (g):	1g
Monounsaturated Fat (g):	3g
Polyunsaturated Fat (g):	1g
Cholesterol (mg):	64mg
Carbohydrate (g):	40g
Dietary Fiber (g):	1g
Protein (g):	3g
Sodium (mg):	117mg
Potassium (mg):	86mg
Calcium (mg):	17mg
Iron (mg):	1mg
Zinc (mg):	trace
Vitamin C (mg):	1mg
Vitamin A (i.u.):	328IU
Vitamin A (r.e.):	65RE

Riboflavin B2 (mg):	.1mg
Folacin (mcg):	11mcg
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
Other Carbohydrates:	2

Nutrition Facts

Servings per Recipe: 10

Amount Per Serving

Calories 220 **Calories from Fat:** 52

% Daily Values*

Total Fat 6g	9%
Saturated Fat 1g	6%
Cholesterol 64mg	21%
Sodium 117mg	5%
Total Carbohydrates 40g	13%
Dietary Fiber 1g	2%
Protein 3g	
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Vitamin A	7%
Vitamin C	1%
Calcium	2%
Iron	4%

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