

Chocolate Chip Cheesecake Supreme

Favorite Recipes Magazine - Philadelphia Cream Cheese

Servings: 10

CRUST

1 cup chocolate wafer crumbs
3 tablespoons margarine, melted

FILLING

3 packages (8 ounce ea) Philadelphia cream cheese, softened
3/4 cup sugar
1/4 cup flour
3 eggs
1/2 cup sour cream
1 teaspoon vanilla
1 cup mini semi-sweet chocolate pieces

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.

Decrease the oven temperature to 325 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 and vanilla. Stir in the chocolate pieces. Pour over the crust.

Bake for 55 minutes.

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

Garnish with whipped cream and fresh mint, if desired.

Per Serving (excluding unknown items): 148 Calories; 7g Fat (44.3% calories from fat); 3g Protein; 18g Carbohydrate; trace Dietary Fiber; 69mg Cholesterol; 67mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 1 1/2 Fat; 1 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	148	Vitamin B6 (mg):	trace
% Calories from Fat:	44.3%	Vitamin B12 (mcg):	.2mcg
% Calories from Carbohydrates:	48.7%	Thiamin B1 (mg):	trace

% Calories from Protein:	7.0%
Total Fat (g):	7g
Saturated Fat (g):	3g
Monounsaturated Fat (g):	3g
Polyunsaturated Fat (g):	1g
Cholesterol (mg):	69mg
Carbohydrate (g):	18g
Dietary Fiber (g):	trace
Protein (g):	3g
Sodium (mg):	67mg
Potassium (mg):	42mg
Calcium (mg):	23mg
Iron (mg):	trace
Zinc (mg):	trace
Vitamin C (mg):	trace
Vitamin A (i.u.):	315IU
Vitamin A (r.e.):	82RE

Riboflavin B2 (mg):	.1mg
Folacin (mcg):	9mcg
Niacin (mg):	trace
Caffeine (mg):	0mg
Alcohol (kcal):	1
% Refuse:	n n%

Food Exchanges

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

Nutrition Facts

Servings per Recipe: 10

Amount Per Serving

Calories 148 **Calories from Fat:** 66

% Daily Values*

Total Fat 7g	11%
Saturated Fat 3g	13%
Cholesterol 69mg	23%
Sodium 67mg	3%
Total Carbohydrates 18g	6%
Dietary Fiber trace	0%
Protein 3g	
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Vitamin A	6%
Vitamin C	0%
Calcium	2%
Iron	2%

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