

Chocolate Velvet Cheesecake

Favorite Recipes Magazine - Philadelphia Cream Cheese

Servings: 10

CRUST

1 cup vanilla wafer crumbs
1/2 cup chopped pecans
3 tablespoons granulated sugar
1/4 cup margarine, melted

FILLING

2 packages (8 ounce ea) Philadelphia cream cheese, softened
1/2 cup packed brown sugar
2 eggs
1 package (6 ounce) semi-sweet chocolate pieces, melted
3 tablespoons almond flavored liqueur

TOPPING

2 cups sour cream
2 tablespoons granulated sugar

Preheat the oven to 325 degrees.

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

Combine the cream cheese and brown 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 chocolate and liqueur. Pour over the crust.

Bake for 35 minutes.

Increase the oven temperature to 425 degrees.

Combine the sour cream and granulated sugar. Carefully spread over the cheesecake.

Bake for 10 minutes.

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

Variation: Substitute two tablespoons of milk and 1/4 teaspoon of almond extract for almond flavored liqueur.

Per Serving (excluding unknown items): 294 Calories; 20g Fat (60.8% calories from fat); 4g Protein; 26g Carbohydrate; 1g Dietary Fiber; 67mg Cholesterol; 121mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 4 Fat; 1 1/2 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	294	Vitamin B6 (mg):	trace
% Calories from Fat:	60.8%	Vitamin B12 (mcg):	.3mcg

% Calories from Carbohydrates:	34.4%
% Calories from Protein:	4.8%
Total Fat (g):	20g
Saturated Fat (g):	8g
Monounsaturated Fat (g):	8g
Polyunsaturated Fat (g):	3g
Cholesterol (mg):	67mg
Carbohydrate (g):	26g
Dietary Fiber (g):	1g
Protein (g):	4g
Sodium (mg):	121mg
Potassium (mg):	151mg
Calcium (mg):	76mg
Iron (mg):	1mg
Zinc (mg):	1mg
Vitamin C (mg):	1mg
Vitamin A (i.u.):	624IU
Vitamin A (r.e.):	169 1/2RE

Thiamin B1 (mg):	.1mg
Riboflavin B2 (mg):	.2mg
Folacin (mcg):	16mcg
Niacin (mg):	trace
Caffeine (mg):	0mg
Alcohol (kcal):	0
% Refined:	0.0%

Food Exchanges

Grain (Starch):	0
Lean Meat:	0
Vegetable:	0
Fruit:	0
Non-Fat Milk:	0
Fat:	4
Other Carbohydrates:	1 1/2

Nutrition Facts

Servings per Recipe: 10

Amount Per Serving

Calories 294	Calories from Fat: 179
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% Daily Values*

Total Fat 20g	31%
Saturated Fat 8g	39%
Cholesterol 67mg	22%
Sodium 121mg	5%
Total Carbohydrates 26g	9%
Dietary Fiber 1g	2%
Protein 4g	
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Vitamin A	12%
Vitamin C	1%
Calcium	8%
Iron	4%

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