

# Cocoa-Nut Meringue Cheesecake

*Favorite Recipes Magazine - Philadelphia Cream Cheese*

## Servings: 10

### CRUST

1 package (7 ounce) flaked coconut, toasted

1/4 cup pecans, chopped

3 tablespoons margarine, melted

### FILLING

2 packages (8 ounce ea) Philadelphia cream cheese, softened

1/3 cup sugar

3 tablespoons cocoa

2 tablespoons water

1 teaspoon vanilla

3 eggs, separated

### TOPPING

dash salt

1 jar (7 ounce) marshmallow creme

1/2 cup chopped pecans

Preheat the oven to 350 degrees.

Combine the coconut, pecans and margarine. Press onto the bottom of a nine-inch springform pan.

Combine the cream cheese, sugar, cocoa, water and vanilla, mixing at medium speed with an electric mixer until well blended. Blend in the egg yolks. Pour over the crust.

Bake for 30 minutes.

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

Beat the egg whites and salt until foamy. Gradually add the marshmallow creme, beating until stiff peaks form. Sprinkle the pecans over the cheesecake to within one-half inch of the outer edge. Carefully spread the marshmallow creme mixture over the top of the cheesecake to seal.

Bake for 15 minutes. Cool.

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Per Serving (excluding unknown items): 141 Calories; 11g Fat (66.9% calories from fat); 3g Protein; 9g Carbohydrate; 1g Dietary Fiber; 64mg Cholesterol; 62mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 2 Fat; 1/2 Other Carbohydrates.

Desserts

**Per Serving Nutritional Analysis**

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% Calories from Fat:	66.9%
% Calories from Carbohydrates:	25.3%
% Calories from Protein:	7.9%
Total Fat (g):	11g
Saturated Fat (g):	2g
Monounsaturated Fat (g):	6g
Polyunsaturated Fat (g):	3g
Cholesterol (mg):	64mg
Carbohydrate (g):	9g
Dietary Fiber (g):	1g
Protein (g):	3g
Sodium (mg):	62mg
Potassium (mg):	81mg
Calcium (mg):	14mg
Iron (mg):	1mg
Zinc (mg):	1mg
Vitamin C (mg):	trace
Vitamin A (i.u.):	236IU
Vitamin A (r.e.):	56RE

Vitamin B12 (mcg):	.2mcg
Thiamin B1 (mg):	.1mg
Riboflavin B2 (mg):	.1mg
Folacin (mcg):	11mcg
Niacin (mg):	trace
Caffeine (mg):	4mg
Alcohol (kcal):	1
% Refuse:	0.0%

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### Food Exchanges

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

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## Nutrition Facts

Servings per Recipe: 10

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### Amount Per Serving

**Calories** 141 Calories from Fat: 94

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#### % Daily Values\*

<b>Total Fat</b> 11g	17%
Saturated Fat 2g	8%
<b>Cholesterol</b> 64mg	21%
<b>Sodium</b> 62mg	3%
<b>Total Carbohydrates</b> 9g	3%
Dietary Fiber 1g	5%
<b>Protein</b> 3g	
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<b>Vitamin A</b>	5%
<b>Vitamin C</b>	0%
<b>Calcium</b>	1%
<b>Iron</b>	4%

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