

# Coconut Choco Cheesecake

*Favorite Recipes Magazine - Philadelphia Cream Cheese*

## Servings: 10

### CRUST

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

### FILLING

2 one-ounce squares unsweetened chocolate  
2 tablespoons margarine  
2 packages (8 ounce ea) Philadelphia cream cheese, softened  
1 1/4 cups sugar  
1/4 teaspoon salt  
5 eggs  
1 1/3 cups (one 3.5 ounce can) flaked coconut

### TOPPING

1 cup sour cream  
2 tablespoons sugar  
2 tablespoons brandy

Preheat the oven to 350 degrees.

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

Melt the chocolate and margarine over low heat, stirring until smooth. Cool. Combine the cream cheese, sugar and salt, 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 mixture and coconut. Pour over the crust.

Bake for 55 to 60 minutes or until set. Reduce oven heat to 300 degrees.

Combine the sour cream, sugar and brandy. Spread over the cheesecake.

Bake for 5 minutes.

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

---

Per Serving (excluding unknown items): 299 Calories; 14g Fat (40.1% calories from fat); 5g Protein; 40g Carbohydrate; 1g Dietary Fiber; 116mg Cholesterol; 179mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 2 1/2 Fat; 2 Other Carbohydrates.

## Desserts

### Per Serving Nutritional Analysis

Calories (kcal):

299

Vitamin B6 (mg):

trace

|                                |           |
|--------------------------------|-----------|
| % Calories from Fat:           | 40.1%     |
| % Calories from Carbohydrates: | 53.2%     |
| % Calories from Protein:       | 6.7%      |
| Total Fat (g):                 | 14g       |
| Saturated Fat (g):             | 6g        |
| Monounsaturated Fat (g):       | 5g        |
| Polyunsaturated Fat (g):       | 1g        |
| Cholesterol (mg):              | 116mg     |
| Carbohydrate (g):              | 40g       |
| Dietary Fiber (g):             | 1g        |
| Protein (g):                   | 5g        |
| Sodium (mg):                   | 179mg     |
| Potassium (mg):                | 127mg     |
| Calcium (mg):                  | 47mg      |
| Iron (mg):                     | 1mg       |
| Zinc (mg):                     | 1mg       |
| Vitamin C (mg):                | trace     |
| Vitamin A (i.u.):              | 410IU     |
| Vitamin A (r.e.):              | 112 1/2RE |

|                     |       |
|---------------------|-------|
| Vitamin B12 (mcg):  | .4mcg |
| Thiamin B1 (mg):    | .1mg  |
| Riboflavin B2 (mg): | .2mg  |
| Folacin (mcg):      | 16mcg |
| Niacin (mg):        | trace |
| Caffeine (mg):      | 12mg  |
| Alcohol (kcal):     | 7     |
| % Refuse:           | 0.0%  |

### Food Exchanges

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

## Nutrition Facts

Servings per Recipe: 10

### Amount Per Serving

**Calories** 299 **Calories from Fat:** 120

### % Daily Values\*

|                                |     |
|--------------------------------|-----|
| <b>Total Fat</b> 14g           | 21% |
| Saturated Fat 6g               | 31% |
| <b>Cholesterol</b> 116mg       | 39% |
| <b>Sodium</b> 179mg            | 7%  |
| <b>Total Carbohydrates</b> 40g | 13% |
| Dietary Fiber 1g               | 4%  |
| <b>Protein</b> 5g              |     |
| <hr/>                          |     |
| <b>Vitamin A</b>               | 8%  |
| <b>Vitamin C</b>               | 0%  |
| <b>Calcium</b>                 | 5%  |
| <b>Iron</b>                    | 6%  |

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