

Cranberry-Cinnamon Cheesecake

KraftRecipes.com

Servings: 16

1 1/2 cups graham cracker crumbs
1 1/2 cups sugar, divided
1 teaspoon ground cinnamon, divided
1/4 cup butter, melted
4 packages (8 ounce ea) cream cheese, softened
4 eggs
1 1/2 cups (6 ounces) fresh cranberries
1/2 cup water
1 1/2 cups Cool Whip whipped topping, thawed

Preparation Time: 20 minutes

Preheat the oven to 325 degrees.

In a bowl, mix the graham cracker crumbs, two tablespoons of sugar, one-half teaspoon of cinnamon and the butter until blended. Press onto the bottom of a nine-inch springform pan.

In a large bowl, beat the cream cheese and one cup of the remaining sugar with a mixer until blended. Add the eggs, one at a time, mixing on low speed after each addition just until blended. Pour over the crust.

Bake for 55 minutes or until the center is almost set. Cool on a rack for 15 minutes. Run a knife around the rim of the pan to loosen the cake. Cool before removing the rim.

Refrigerate the cheesecake for four hours.

Meanwhile, in a saucepan on medium-high heat, bring the cranberries, water, remaining sugar and remaining cinnamon to a boil. Simmer on low heat for 8 to 10 minutes or until the sauce is slightly thickened and the berries have softened, stirring occasionally. Cool slightly.

Refrigerate until ready to serve.

Just before serving, spread the cranberry sauce over the cheesecake. Serve topped with Cool Whip.

Start to Finish Time: 6 hours 25 minutes

Per Serving (excluding unknown items): 357 Calories; 25g Fat (62.3% calories from fat); 7g Protein; 28g Carbohydrate; 1g Dietary Fiber; 124mg Cholesterol; 266mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Lean Meat; 0 Fruit; 4 1/2 Fat; 1 1/2 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	357	Vitamin B6 (mg):	.1mg
% Calories from Fat:	62.3%	Vitamin B12 (mcg):	.4mcg
% Calories from Carbohydrates:	30.5%	Thiamin B1 (mg):	trace
% Calories from Protein:	7.2%	Riboflavin B2 (mg):	.2mg
Total Fat (g):	25g	Folacin (mcg):	15mcg
Saturated Fat (g):	15g	Niacin (mg):	trace
Monounsaturated Fat (g):	7g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	1g	Alcohol (kcal):	0
Cholesterol (mg):	124mg	% Refused:	0.0%
Carbohydrate (g):	28g	Food Exchanges	
Dietary Fiber (g):	1g	Grain (Starch):	1/2
Protein (g):	7g	Lean Meat:	1
Sodium (mg):	266mg	Vegetable:	0
Potassium (mg):	105mg	Fruit:	0
Calcium (mg):	58mg	Non-Fat Milk:	0
Iron (mg):	1mg	Fat:	4 1/2
Zinc (mg):	1mg	Other Carbohydrates:	1 1/2
Vitamin C (mg):	1mg		
Vitamin A (i.u.):	1001IU		
Vitamin A (r.e.):	294RE		

Nutrition Facts

Servings per Recipe: 16

Amount Per Serving

Calories 357 **Calories from Fat:** 222

% Daily Values*

Total Fat 25g	39%
Saturated Fat 15g	76%
Cholesterol 124mg	41%
Sodium 266mg	11%
Total Carbohydrates 28g	9%
Dietary Fiber 1g	3%
Protein 7g	
Vitamin A	20%
Vitamin C	2%
Calcium	6%
Iron	7%

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