

# Creamy Chilled Cheesecake

*Favorite Recipes Magazine - Philadelphia Cream Cheese*

**Servings: 8**

*CRUST*

*1 cup graham cracker crumbs*

*1/4 cup sugar*

*1/4 cup margarine, melted*

*FILLING*

*1 envelope unflavored gelatin*

*1/4 cup cold water*

*1 package (8 ounce) Philadelphia cream cheese, softened*

*1/2 cup sugar*

*dash salt*

*3/4 cup milk*

*1/4 cup lemon juice*

*1 cup whipping cream, whipped  
strawberry halves*

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

Soften the gelatin in water. Stir over low heat until dissolved. Combine the cream cheese, sugar and salt, mixing at medium speed with an electric mixer until well blended. Chill until firm. Gradually add the gelatin, milk and lemon juice, mixing until blended. Chill until slightly thickened. Fold in the whipped cream. Pour over the crust.

Top with strawberries just before serving.

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Per Serving (excluding unknown items): 327 Calories; 19g Fat (49.8% calories from fat); 3g Protein; 39g Carbohydrate; trace Dietary Fiber; 44mg Cholesterol; 180mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Fruit; 0 Non-Fat Milk; 3 1/2 Fat; 2 Other Carbohydrates.

Desserts

**Per Serving Nutritional Analysis**

<b>Calories (kcal):</b>	327	<b>Vitamin B6 (mg):</b>	trace
<b>% Calories from Fat:</b>	49.8%	<b>Vitamin B12 (mcg):</b>	.1mcg
<b>% Calories from Carbohydrates:</b>	46.6%	<b>Thiamin B1 (mg):</b>	trace
<b>% Calories from Protein:</b>	3.6%	<b>Riboflavin B2 (mg):</b>	.1mg
<b>Total Fat (g):</b>	19g	<b>Folacin (mcg):</b>	5mcg
<b>Saturated Fat (g):</b>	9g	<b>Niacin (mg):</b>	trace
<b>Monounsaturated Fat (g):</b>	7g	<b>Caffeine (mg):</b>	0mg
<b>Polyunsaturated Fat (g):</b>	2g	<b>Alcohol (kcal):</b>	0
<b>Cholesterol (mg):</b>	44mg	<b>% Refuse:</b>	0 0%

Carbohydrate (g):	39g
Dietary Fiber (g):	trace
Protein (g):	3g
Sodium (mg):	180mg
Potassium (mg):	85mg
Calcium (mg):	52mg
Iron (mg):	trace
Zinc (mg):	trace
Vitamin C (mg):	4mg
Vitamin A (i.u.):	720IU
Vitamin A (r.e.):	190 1/2RE

## Food Exchanges

Grain (Starch):	1/2
Lean Meat:	0
Vegetable:	0
Fruit:	0
Non-Fat Milk:	0
Fat:	3 1/2
Other Carbohydrates:	2

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## Nutrition Facts

Servings per Recipe: 8

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### Amount Per Serving

**Calories** 327 Calories from Fat: 163

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### % Daily Values\*

<b>Total Fat</b> 19g	28%
Saturated Fat 9g	43%
<b>Cholesterol</b> 44mg	15%
<b>Sodium</b> 180mg	8%
<b>Total Carbohydrates</b> 39g	13%
Dietary Fiber trace	1%
<b>Protein</b> 3g	
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<b>Vitamin A</b>	14%
<b>Vitamin C</b>	7%
<b>Calcium</b>	5%
<b>Iron</b>	2%

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