

Lattice Cherry Cheesecake

Favorite Recipes Magazine - Philadelphia Cream Cheese

Servings: 10

CRUST

*1 package (20 ounce) refrigerated
sugar cookies*

FILLING

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

1 cup sour cream

3/4 cup sugar

1/4 teaspoon almond extract

3 eggs

1 can (21 ounce) cherry pie filling

Freeze the cookie dough for one hour. Slice into 1/8-inch slices. Arrange the slices, slightly overlapping, on the bottoms and sides of a greased nine-inch springform pan. With lightly floured fingers, seal the edges to form a crust.

Preheat the oven to 350 degrees.

Combine the cream cheese, sour cream, sugar and almond extract, mixing at medium speed with an electric mixer until well blended. Add the eggs, one at a time, mixing well after each addition. Reserve 1/4 cup of the batter; chill. Pour the remaining batter over the crust.

Bake for one hour and 10 minutes.

Increase the oven temperature to 450 degrees.

Spoon the pie filling over the cheesecake. Spoon the reserved batter over the pie filling in a criss-cross pattern to form a lattice design.

Bake for 10 minutes.

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

Variation: Substitute a 13x9-inch baking pan for the nine-inch springform pan. Prepare the recipe as directed except for baking. Bake at 400 degrees for 40 minutes. Increase the oven temperature to 450 degrees. Continue as directed.

Per Serving (excluding unknown items): 188 Calories; 6g Fat (30.0% calories from fat); 3g Protein; 31g Carbohydrate; trace Dietary Fiber; 74mg Cholesterol; 38mg Sodium. Exchanges: 0 Lean Meat; 0 Non-Fat Milk; 1 Fat; 2 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	188	Vitamin B6 (mg):	trace
% Calories from Fat:	30.0%	Vitamin B12 (mcg):	.3mcg
% Calories from Carbohydrates:	64.1%	Thiamin B1 (mg):	trace
% Calories from Protein:	6.0%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	6g	Folacin (mcg):	12mcg
Saturated Fat (g):	3g	Niacin (mg):	trace
Monounsaturated Fat (g):	2g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	trace	Alcohol (kcal):	trace
Cholesterol (mg):	74mg	% Refused:	n.n%
Carbohydrate (g):	31g	Food Exchanges	
Dietary Fiber (g):	trace	Grain (Starch):	0
Protein (g):	3g	Lean Meat:	0
Sodium (mg):	38mg	Vegetable:	0
Potassium (mg):	106mg	Fruit:	0
Calcium (mg):	40mg	Non-Fat Milk:	0
Iron (mg):	trace	Fat:	1
Zinc (mg):	trace	Other Carbohydrates:	2
Vitamin C (mg):	1mg		
Vitamin A (i.u.):	358IU		
Vitamin A (r.e.):	85 1/2RE		

Nutrition Facts

Servings per Recipe: 10

Amount Per Serving

Calories 188 **Calories from Fat:** 56

% Daily Values*

Total Fat 6g	10%
Saturated Fat 3g	17%
Cholesterol 74mg	25%
Sodium 38mg	2%
Total Carbohydrates 31g	10%
Dietary Fiber trace	1%
Protein 3g	
Vitamin A	7%
Vitamin C	2%
Calcium	4%
Iron	2%

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