

Lime Delicious Cheesecake

Favorite Recipes Magazine - Philadelphia Cream Cheese

Servings: 10

CRUST

1 1/4 cups ryeback toast crumbs

2 tablespoons sugar

1/3 cup margarine, melted

FILLING

1 envelope unflavored gelatin

1/4 cup cold water

1/4 cup lime juice

3 eggs, separated

1/2 cup sugar

1 1/2 teaspoons grated lime peel

2 packages (8 ounce ea) Philadelphia

light Neufchatel cheese, softened

few drops green food coloring

(optional)

2 cups frozen whipped topping,
thawed

Preheat the oven to 325 degrees.

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

Soften the gelatin in water. Stir over low heat until dissolved.

Add the juice, egg yolks, 1/4 cup sugar and lime peel. Cook, stirring constantly, over medium heat for 5 minutes. Cool. Gradually add the gelatin mixture to the Neufchatel cheese, mixing at medium speed with an electric mixer until well blended.

Stir in the food coloring. Beat the egg whites until foamy. Gradually add the remaining sugar, beating until stiff peaks form. Fold the egg whites and whipped topping into the Neufchatel cheese mixture. Pour over the crust. Chill until firm.

Garnish with additional lime peel, if desired.

Per Serving (excluding unknown items): 158 Calories; 8g Fat (41.7% calories from fat); 3g Protein; 21g Carbohydrate; trace Dietary Fiber; 64mg Cholesterol; 113mg Sodium. Exchanges: 0 Lean Meat; 0 Fruit; 1 1/2 Fat; 1 1/2 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):

158

Vitamin B6 (mg):

trace

% Calories from Fat:	41.7%
% Calories from Carbohydrates:	51.7%
% Calories from Protein:	6.5%
Total Fat (g):	8g
Saturated Fat (g):	2g
Monounsaturated Fat (g):	3g
Polyunsaturated Fat (g):	2g
Cholesterol (mg):	64mg
Carbohydrate (g):	21g
Dietary Fiber (g):	trace
Protein (g):	3g
Sodium (mg):	113mg
Potassium (mg):	31mg
Calcium (mg):	11mg
Iron (mg):	trace
Zinc (mg):	trace
Vitamin C (mg):	2mg
Vitamin A (i.u.):	340IU
Vitamin A (r.e.):	80 1/2RE

Vitamin B12 (mcg):	.2mcg
Thiamin B1 (mg):	trace
Riboflavin B2 (mg):	.1mg
Folacin (mcg):	8mcg
Niacin (mg):	trace
Caffeine (mg):	0mg
Alcohol (kcal):	0
% Refuse:	0.0%

Food Exchanges

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

Nutrition Facts

Servings per Recipe: 10

Amount Per Serving

Calories 158	Calories from Fat: 66
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% Daily Values*

Total Fat 8g	12%
Saturated Fat 2g	8%
Cholesterol 64mg	21%
Sodium 113mg	5%
Total Carbohydrates 21g	7%
Dietary Fiber trace	0%
Protein 3g	
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Vitamin A	7%
Vitamin C	3%
Calcium	1%
Iron	2%

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