

Marble Cheesecake

Favorite Recipes Magazine - Philadelphia Cream Cheese

Servings: 10

CRUST

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

FILLING

3 packages (8 ounce ea) Philadelphia cream cheese, softened
3/4 cup sugar
1 teaspoon vanilla
3 eggs
1 one-ounce square unsweetened chocolate, melted

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.

Increase the oven temperature to 450 degrees.

Combine the cream cheese, sugar and vanilla, mixing at medium speed with an electric mixer until well blended. Add the eggs, one at a time, mixing well after each addition. Blend the chocolate into one cup of the batter. Spoon the plain and chocolate batters alternately over the crust. Cut through the batters with a knife several times for a marble effect.

Bake for 10 minutes. Reduce the oven temperature to 250 degrees. Continue baking for 30 minutes.

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

Per Serving (excluding unknown items): 177 Calories; 7g Fat (36.2% calories from fat); 3g Protein; 26g Carbohydrate; 1g Dietary Fiber; 64mg Cholesterol; 112mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 1 1/2 Fat; 1 1/2 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	177	Vitamin B6 (mg):	trace
% Calories from Fat:	36.2%	Vitamin B12 (mcg):	.2mcg

% Calories from Carbohydrates:	57.7%
% Calories from Protein:	6.1%
Total Fat (g):	7g
Saturated Fat (g):	2g
Monounsaturated Fat (g):	3g
Polyunsaturated Fat (g):	1g
Cholesterol (mg):	64mg
Carbohydrate (g):	26g
Dietary Fiber (g):	1g
Protein (g):	3g
Sodium (mg):	112mg
Potassium (mg):	57mg
Calcium (mg):	13mg
Iron (mg):	1mg
Zinc (mg):	trace
Vitamin C (mg):	trace
Vitamin A (i.u.):	227IU
Vitamin A (r.e.):	55RE

Thiamin B1 (mg):	trace
Riboflavin B2 (mg):	.1mg
Folacin (mcg):	9mcg
Niacin (mg):	trace
Caffeine (mg):	6mg
Alcohol (kcal):	1
% Refined:	0.0%

Food Exchanges

Grain (Starch):	1/2
Lean Meat:	1/2
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 177 **Calories from Fat:** 64

% Daily Values*

Total Fat 7g	11%
Saturated Fat 2g	11%
Cholesterol 64mg	21%
Sodium 112mg	5%
Total Carbohydrates 26g	9%
Dietary Fiber 1g	3%
Protein 3g	
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Vitamin A	5%
Vitamin C	0%
Calcium	1%
Iron	4%

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