

Miniature Cheesecakes

Favorite Recipes Magazine - Philadelphia Cream Cheese

Servings: 6

CRUST

1/3 cup graham cracker crumbs

1 tablespoon margarine, melted

1 tablespoon sugar

FILLING

1 package (8 ounce) Philadelphia cream cheese, softened

1/4 cup sugar

1 1/2 teaspoons lemon juice

1/2 teaspoon grated lemon peel

1/4 teaspoon vanilla

1 egg

Kraft strawberry or apricot preserves

Preheat the oven to 325 degrees.

Combine the crumbs, margarine and sugar. Press a rounded measuring tablespoonful of the crumb mixture onto the bottom of each of six paper-lined muffin cups. Bake for 5 minutes.

Combine the cream cheese, sugar, juice, peel and vanilla, mixing at medium speed on an electric mixer until well blended. Blend in the egg. Pour over the crust, filling each cup 3/4 full.

Bake for 25 minutes. Cool before removing from the pan. Chill.

Top with preserves just before serving.

Variation: Substitute fresh fruit for the preserves.

Make Ahead: Wrap the chilled cheesecakes individually in moisture-vaporproof wrap. Freeze. Let stand at room temperature for 40 minutes before serving.

Per Serving (excluding unknown items): 90 Calories; 3g Fat (31.5% calories from fat); 1g Protein; 14g Carbohydrate; trace Dietary Fiber; 35mg Cholesterol; 62mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Fruit; 1/2 Fat; 1/2 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

| | | | |
|--------------------------------|-------|---------------------|-------|
| Calories (kcal): | 90 | Vitamin B6 (mg): | trace |
| % Calories from Fat: | 31.5% | Vitamin B12 (mcg): | .1mcg |
| % Calories from Carbohydrates: | 62.4% | Thiamin B1 (mg): | trace |
| % Calories from Protein: | 6.1% | Riboflavin B2 (mg): | .1mg |
| Total Fat (g): | 3g | Folacin (mcg): | 5mcg |
| Saturated Fat (g): | 1g | Niacin (mg): | trace |
| Monounsaturated Fat (g): | 1g | Caffeine (mg): | 0mg |
| Polyunsaturated Fat (g): | 1g | Alcohol (kcal): | 1 |
| Cholesterol (mg): | 35mg | % Refuse: | 0 0% |

Carbohydrate (g): 14g
 Dietary Fiber (g): trace
 Protein (g): 1g
 Sodium (mg): 62mg
 Potassium (mg): 20mg
 Calcium (mg): 7mg
 Iron (mg): trace
 Zinc (mg): trace
 Vitamin C (mg): 1mg
 Vitamin A (i.u.): 125IU
 Vitamin A (r.e.): 30 1/2RE

Food Exchanges

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

Nutrition Facts

Servings per Recipe: 6

Amount Per Serving

Calories 90 Calories from Fat: 28

% Daily Values*

| | | |
|----------------------------|-------|-----|
| Total Fat | 3g | 5% |
| Saturated Fat | 1g | 4% |
| Cholesterol | 35mg | 12% |
| Sodium | 62mg | 3% |
| Total Carbohydrates | 14g | 5% |
| Dietary Fiber | trace | 1% |
| Protein | 1g | |

| | |
|------------------|----|
| Vitamin A | 3% |
| Vitamin C | 1% |
| Calcium | 1% |
| Iron | 2% |

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