

# No-Bake Chocolate-Cherry Cheesecake

KraftRecipes.com

## Servings: 10

2 packages (8 ounce ea) cream cheese, softened

1 package (4 ounce) Baker's semi-sweet chocolate, melted and cooled

1/3 cup sugar

1 tub (8 ounce) Cool Whip whipped topping, thawed and divided

1 (6 ounce) graham cracker pie crust

1 can (20 ounce) cherry pie filling

## Preparation Time: 15 minutes

In a large bowl, beat the cream cheese, chocolate and sugar with a mixer until well blended. Whisk in two cups of Cool Whip.

Spoon the mixture into the pie crust.

Refrigerate for three hours.

Spoon the remaining Cool Whip around the edge of the cheesecake. Fill the center with the pie filling.

Keep refrigerated until served.

Start to Finish Time: 3 hours 15 minutes

## ALTERNATIVE:

Prepare using 1 pkg. (4 oz.)

BAKER'S GERMAN'S Sweet Chocolate.

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Per Serving (excluding unknown items): 245 Calories; 16g Fat (58.2% calories from fat); 4g Protein; 23g Carbohydrate; trace Dietary Fiber; 51mg Cholesterol; 142mg Sodium. Exchanges: 1/2 Lean Meat; 3 Fat; 1 1/2 Other Carbohydrates.

Desserts

## Per Serving Nutritional Analysis

Calories (kcal):	245	Vitamin B6 (mg):	trace
% Calories from Fat:	58.2%	Vitamin B12 (mcg):	.2mcg
% Calories from Carbohydrates:	35.8%	Thiamin B1 (mg):	trace
% Calories from Protein:	6.0%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	16g	Folacin (mcg):	8mcg
Saturated Fat (g):	10g	Niacin (mg):	trace
Monounsaturated Fat (g):	5g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	1g	Alcohol (kcal):	0
Cholesterol (mg):	51mg	% Daily Value:	n n%
	23g		

## Food Exchanges

<b>Carbohydrate (g):</b>		<b>Grain (Starch):</b>	0
<b>Dietary Fiber (g):</b>	trace	<b>Lean Meat:</b>	1/2
<b>Protein (g):</b>	4g	<b>Vegetable:</b>	0
<b>Sodium (mg):</b>	142mg	<b>Fruit:</b>	0
<b>Potassium (mg):</b>	108mg	<b>Non-Fat Milk:</b>	0
<b>Calcium (mg):</b>	43mg	<b>Fat:</b>	3
<b>Iron (mg):</b>	1mg	<b>Other Carbohydrates:</b>	1 1/2
<b>Zinc (mg):</b>	trace		
<b>Vitamin C (mg):</b>	1mg		
<b>Vitamin A (i.u.):</b>	765IU		
<b>Vitamin A (r.e.):</b>	209 1/2RE		

## Nutrition Facts

Servings per Recipe: 10

### Amount Per Serving

**Calories** 245 **Calories from Fat:** 143

#### % Daily Values\*

<b>Total Fat</b> 16g	25%
Saturated Fat 10g	51%
<b>Cholesterol</b> 51mg	17%
<b>Sodium</b> 142mg	6%
<b>Total Carbohydrates</b> 23g	8%
Dietary Fiber trace	1%
<b>Protein</b> 4g	
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<b>Vitamin A</b>	15%
<b>Vitamin C</b>	1%
<b>Calcium</b>	4%
<b>Iron</b>	4%

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