

Northwest Cheesecake Supreme

Favorite Recipes Magazine - Philadelphia Cream Cheese

Servings: 10

CRUST

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

FILLING

4 packages (8 ounce ea) Philadelphia cream cheese, softened
1 cup sugar
3 tablespoons flour
4 eggs
1 cup sour cream
1 tablespoon vanilla
1 can (21 ounce) cherry pie filling

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.

Increase the oven temperature to 450 degrees.

Combine the cream cheese, sugar and flour, mixing at medium speed with an electric mixer until well blended. Add the eggs, one at a time, mixing well after each addition. Blend in the sour cream and vanilla. Pour over the crust.

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

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

Top with the pie filling just before serving.

Variation: Substitute 1-1/2 cups of finely chopped nuts and two tablespoons of sugar for the graham cracker crumbs and sugar.

Per Serving (excluding unknown items): 307 Calories; 11g Fat (32.4% calories from fat); 4g Protein; 48g Carbohydrate; 1g Dietary Fiber; 95mg Cholesterol; 136mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 2 Fat; 2 1/2 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	307	Vitamin B6 (mg):	.1mg
% Calories from Fat:	32.4%	Vitamin B12 (mcg):	.3mcg
% Calories from Carbohydrates:	62.0%	Thiamin B1 (mg):	.1mg

% Calories from Protein: 5.6%
Total Fat (g): 11g
Saturated Fat (g): 4g
Monounsaturated Fat (g): 4g
Polyunsaturated Fat (g): 2g
Cholesterol (mg): 95mg
Carbohydrate (g): 48g
Dietary Fiber (g): 1g
Protein (g): 4g
Sodium (mg): 136mg
Potassium (mg): 129mg
Calcium (mg): 47mg
Iron (mg): 1mg
Zinc (mg): trace
Vitamin C (mg): 1mg
Vitamin A (i.u.): 534IU
Vitamin A (r.e.): 126 1/2RE

Riboflavin B2 (mg): .2mg
Folacin (mcg): 16mcg
Niacin (mg): 1mg
Caffeine (mg): 0mg
Alcohol (kcal): 4
% Refuse: n n%

Food Exchanges

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

Nutrition Facts

Servings per Recipe: 10

Amount Per Serving

Calories 307 **Calories from Fat:** 99

% Daily Values*

Total Fat 11g	17%
Saturated Fat 4g	22%
Cholesterol 95mg	32%
Sodium 136mg	6%
Total Carbohydrates 48g	16%
Dietary Fiber 1g	2%
Protein 4g	
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Vitamin A	11%
Vitamin C	2%
Calcium	5%
Iron	5%

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