

# Orange Upside-Down Cheesecake

*Favorite Recipes Magazine - Philadelphia Cream Cheese*

## Servings: 10

### TOPPING

- 1 envelope unflavored gelatin
- 1 1/2 cups unsweetened orange juice
- 1/4 cup sugar
- 2 cups orange sections

### FILLING

- 1 envelope unflavored gelatin
- 1/2 cup unsweetened orange juice
- 3 packages (8 ounce ea) Philadelphia cream cheese, softened
- 1 cup sugar
- 2 teaspoons grated orange peel
- 1 cup whipping cream, whipped

### CRUST

- 1 cup vanilla wafer crumbs
- 1/2 teaspoon cinnamon
- 3 tablespoons margarine, melted

For the topping: Soften the gelatin in the orange juice. Add the sugar. Stir over low heat until dissolved. Chill until slightly thickened. Arrange the orange sections on the bottom of a nine-inch springform pan. Pour the gelatin mixture over the oranges. Chill until thickened but not set.

For the filling: Soften the gelatin in the orange juice. Stir over low heat until dissolved. Combine the cream cheese, sugar and orange peel, mixing at medium speed with an electric mixer until well blended. Gradually add the gelatin mixture, mixing until blended. Chill until slightly thickened. Fold in the whipped cream. Pour over the oranges. Chill.

For the crust: Combine the crumbs, cinnamon and margarine. Gently press onto the top of the cake. Chill.

Loosen the cake from the rim of the pan. Invert onto a serving plate.

*Variation: Omit the cinnamon.*

*Substitute graham cracker crumbs or chocolate wafer crumbs for the vanilla wafer crumbs.*

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Per Serving (excluding unknown items): 327 Calories; 13g Fat (36.0% calories from fat); 3g Protein; 51g Carbohydrate; 1g Dietary Fiber; 37mg Cholesterol; 117mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Fruit; 0 Non-Fat Milk; 2 1/2 Fat; 3 Other Carbohydrates.

Desserts

## Per Serving Nutritional Analysis

Calories (kcal):	327	Vitamin B6 (mg):	trace
% Calories from Fat:	36.0%	Vitamin B12 (mcg):	.1mcg
% Calories from Carbohydrates:	60.9%	Thiamin B1 (mg):	.1mg
		Riboflavin B2 (mg):	.1mg

<b>% Calories from Protein:</b>	3.1%
<b>Total Fat (g):</b>	13g
<b>Saturated Fat (g):</b>	6g
<b>Monounsaturated Fat (g):</b>	5g
<b>Polyunsaturated Fat (g):</b>	2g
<b>Cholesterol (mg):</b>	37mg
<b>Carbohydrate (g):</b>	51g
<b>Dietary Fiber (g):</b>	1g
<b>Protein (g):</b>	3g
<b>Sodium (mg):</b>	117mg
<b>Potassium (mg):</b>	96mg
<b>Calcium (mg):</b>	38mg
<b>Iron (mg):</b>	trace
<b>Zinc (mg):</b>	trace
<b>Vitamin C (mg):</b>	20mg
<b>Vitamin A (i.u.):</b>	579IU
<b>Vitamin A (r.e.):</b>	142RE

<b>Folacin (mcg):</b>	17mcg
<b>Niacin (mg):</b>	trace
<b>Caffeine (mg):</b>	0mg
<b>Alcohol (kcal):</b>	0
<b>% Refuse:</b>	n n%

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### Food Exchanges

<b>Grain (Starch):</b>	0
<b>Lean Meat:</b>	0
<b>Vegetable:</b>	0
<b>Fruit:</b>	1/2
<b>Non-Fat Milk:</b>	0
<b>Fat:</b>	2 1/2
<b>Other Carbohydrates:</b>	3

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## Nutrition Facts

Servings per Recipe: 10

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### Amount Per Serving

**Calories** 327 **Calories from Fat:** 118

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#### % Daily Values\*

<b>Total Fat</b> 13g	21%
Saturated Fat 6g	32%
<b>Cholesterol</b> 37mg	12%
<b>Sodium</b> 117mg	5%
<b>Total Carbohydrates</b> 51g	17%
Dietary Fiber 1g	4%
<b>Protein</b> 3g	
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<b>Vitamin A</b>	12%
<b>Vitamin C</b>	33%
<b>Calcium</b>	4%
<b>Iron</b>	2%

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