

PHILADELPHIA 3-STEP Low-Fat Berry Cheesecake

KraftRecipes.com

Servings: 10

2 (about 1/4 cup) low-fat honey graham crackers, crushed
3 packages (8 ounce ea) fat-free cream cheese, softened
3/4 cup sugar
1 teaspoon lemon zest
1 tablespoon lemon juice
1/2 teaspoon vanilla
3 eggs
1/2 cup fresh strawberries, sliced
1/2 cup blueberries
1/2 cup raspberries
2 tablespoons strawberry jelly, melted

Preparation Time: 10 minutes

Preheat the oven to 300 degrees.

Sprinkle the graham cracker crumbs onto the bottom of a nine-inch pie plate sprayed with cooking spray.

In a bowl, beat the cream cheese, sugar, lemon zest, lemon juice and vanilla with a mixer until well blended. Add the eggs, one at a time, mixing on low speed after each addition just until well blended.

Pour the mixture into the pie plate.

Bake for 45 minutes or until the center is almost set. Cool completely.

Refrigerate for three hours.

Just before serving, top with the fruit and drizzle with jelly.

Start to Finish Time: 4 hours 55 minutes

Per Serving (excluding unknown items): 109 Calories; 2g Fat (13.7% calories from fat); 3g Protein; 21g Carbohydrate; 1g Dietary Fiber; 64mg Cholesterol; 69mg Sodium. Exchanges: 1/2 Lean Meat; 0 Fruit; 0 Fat; 1 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

