

Peanut Butter and Jelly Cheesecake

Favorite Recipes Magazine - Philadelphia Cream Cheese

Servings: 10

CRUST

1 cup old fashioned or quick-cooking oats

1/4 cup chopped peanuts

3 tablespoons packed brown sugar

3 tablespoons margarine, melted

FILLING

2 packages (8 ounce ea) Philadelphia cream cheese, softened

1 cup granulated sugar

1/2 cup chunk style peanut butter

3 tablespoons flour

4 eggs

1/2 cup milk

1/2 cup grape jelly

Preheat the oven to 325 degrees.

Combine the oats, peanuts, brown 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, granulated sugar, peanut butter and flour, mixing at medium speed with an electric mixer until well blended. (The batter will be very stiff.) Add the eggs, one at a time, mixing well after each addition. Blend in the milk. Pour over the crust.

Bake for 10 minutes. Reduce the oven temperature to 250 degrees. Continue baking for 40 minutes.

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

Stir the jelly until smooth. Drizzle over the cheesecake in a criss-cross pattern to form a lattice design. Chill.

Variation: For the crust, substitute one cup of graham cracker crumbs for oats and peanuts. Substitute granulated sugar for brown sugar.

Per Serving (excluding unknown items): 231 Calories; 8g Fat (29.0% calories from fat); 4g Protein; 38g Carbohydrate; 1g Dietary Fiber; 86mg Cholesterol; 82mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 1 Fat; 2 1/2 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

% Calories from Fat:	29.0%
% Calories from Carbohydrates:	63.9%
% Calories from Protein:	7.1%
Total Fat (g):	8g
Saturated Fat (g):	2g
Monounsaturated Fat (g):	3g
Polyunsaturated Fat (g):	2g
Cholesterol (mg):	86mg
Carbohydrate (g):	38g
Dietary Fiber (g):	1g
Protein (g):	4g
Sodium (mg):	82mg
Potassium (mg):	100mg
Calcium (mg):	35mg
Iron (mg):	1mg
Zinc (mg):	trace
Vitamin C (mg):	trace
Vitamin A (i.u.):	267IU
Vitamin A (r.e.):	67RE

Vitamin B12 (mcg):	.3mcg
Thiamin B1 (mg):	.1mg
Riboflavin B2 (mg):	.1mg
Folacin (mcg):	20mcg
Niacin (mg):	1mg
Caffeine (mg):	0mg
Alcohol (kcal):	0
% Refuse:	0.0%

Food Exchanges

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

Nutrition Facts

Servings per Recipe: 10

Amount Per Serving

Calories 231 Calories from Fat: 67

% Daily Values*

Total Fat 8g	12%
Saturated Fat 2g	9%
Cholesterol 86mg	29%
Sodium 82mg	3%
Total Carbohydrates 38g	13%
Dietary Fiber 1g	2%
Protein 4g	
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Vitamin A	5%
Vitamin C	0%
Calcium	3%
Iron	4%

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