

Peppermint Cheesecake

Favorite Recipes Magazine - Philadelphia Cream Cheese

Servings: 10

CRUST

1 cup chocolate wafer crumbs
3 tablespoons margarine, melted

FILLING

1 envelope unflavored gelatin
1/4 cup cold water
2 containers Philadelphia soft cream cheese
1/2 cup sugar
1/2 cup milk
1/4 cup crushed peppermint candy
1 cup whipping cream, whipped
2 1.45-ounce milk chocolate candy bars, finely chopped

Preheat the oven to 350 degrees.

Combine the crumbs and margarine. Press onto the bottom of a nine-inch springform pan. Bake for 10 minutes. Cool.

Soften the gelatin in water; stir over low heat until dissolved.

Combine the cream cheese and sugar, mixing at medium speed with an electric mixer until well blended. Gradually add the gelatin, milk and peppermint candy, mixing until blended; chill until thickened but not set. Fold in the whipped cream and chocolate. Pour over the crust. Chill until firm.

Garnish with additional whipping cream, whipped, combined with crushed peppermint candy, if desired.

Per Serving (excluding unknown items): 191 Calories; 13g Fat (58.0% calories from fat); 2g Protein; 19g Carbohydrate; 0g Dietary Fiber; 34mg Cholesterol; 77mg Sodium. Exchanges: 0 Non-Fat Milk; 2 1/2 Fat; 1 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	191	Vitamin B6 (mg):	trace
% Calories from Fat:	58.0%	Vitamin B12 (mcg):	.1mcg
% Calories from Carbohydrates:	38.7%	Thiamin B1 (mg):	trace
% Calories from Protein:	3.2%	Riboflavin B2 (mg):	trace
Total Fat (g):	13g	Folacin (mcg):	2mcg
			trace

Saturated Fat (g): 6g
Monounsaturated Fat (g): 4g
Polyunsaturated Fat (g): 1g
Cholesterol (mg): 34mg
Carbohydrate (g): 19g
Dietary Fiber (g): 0g
Protein (g): 2g
Sodium (mg): 77mg
Potassium (mg): 39mg
Calcium (mg): 32mg
Iron (mg): trace
Zinc (mg): trace
Vitamin C (mg): trace
Vitamin A (i.u.): 517IU
Vitamin A (r.e.): 138 1/2RE

Niacin (mg):
Caffeine (mg): 0mg
Alcohol (kcal): 0
% Refuse: 0%

Food Exchanges

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

Nutrition Facts

Servings per Recipe: 10

Amount Per Serving

Calories 191 **Calories from Fat:** 111

% Daily Values*

Total Fat	13g	19%
Saturated Fat	6g	32%
Cholesterol	34mg	11%
Sodium	77mg	3%
Total Carbohydrates	19g	6%
Dietary Fiber	0g	0%
Protein	2g	
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Vitamin A		10%
Vitamin C		0%
Calcium		3%
Iron		0%

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