

Philadelphia Cherry-Glazed Black Bottom Cheesecake

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Servings: 16

18 (about 1-1/2 cups) OREO cookies, finely crushed
2 tablespoons butter, melted
4 packages (8 ounce ea) Philadelphia cream cheese, softened
1 1/2 cups sugar, divided
1 teaspoon vanilla
4 eggs
1 1/2 packages (4 ounces ea) Baker's semi-sweet chocolate (6 ounces total), broken into pieces, melted and cooled slightly
2 teaspoons cornstarch
1/2 cup water
2 cups pitted frozen cherries
1 teaspoon Mexican cinnamon (canola)

Preparation Time: 20 minutes

Preheat the oven to 325 degrees.

Mix the cookie crumbs and butter. Press onto the bottom of a nine-inch springform pan.

Beat the cream cheese, one cup of sugar and the vanilla in a large bowl with a mixer until well blended.

Add the eggs, one at a time, beating on low speed after each just until blended. Reserve three cups of the batter.

Add the melted chocolate to the remaining batter; mix well. Pour over the crust. Carefully spoon the reserved batter over the chocolate batter.

Bake for one hour and 5 minutes or until the center is almost set.

Run a knife around the rim of the pan to loosen the cake. Cool before removing the rim.

Refrigerate for four hours.

Meanwhile, mix the cornstarch and water in a medium saucepan. Stir in the remaining sugar. Add the cherries; stir. Bring to a boil on medium-high heat, stirring constantly. Cook and stir on medium heat for 2 minutes or until the sugar is dissolved and the sauce is thickened. Stir in the cinnamon. Cool completely. Refrigerate until ready to spoon over the cheesecake just before serving.

Start to Finish Time: 6 hours 25 minutes

Per Serving (excluding unknown items): 106 Calories; 3g Fat (22.5% calories from fat); 2g Protein; 19g Carbohydrate; trace Dietary Fiber; 57mg Cholesterol; 33mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Fat; 1 1/2 Other Carbohydrates.

Per Serving Nutritional Analysis

Calories (kcal):	106	Vitamin B6 (mg):	trace
% Calories from Fat:	22.5%	Vitamin B12 (mcg):	.2mcg
% Calories from Carbohydrates:	71.6%	Thiamin B1 (mg):	trace
% Calories from Protein:	5.9%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	3g	Folacin (mcg):	6mcg
Saturated Fat (g):	1g	Niacin (mg):	trace
Monounsaturated Fat (g):	1g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	trace	Alcohol (kcal):	1
Cholesterol (mg):	57mg	% Refused:	0 0%
Carbohydrate (g):	19g	Food Exchanges	
Dietary Fiber (g):	trace	Grain (Starch):	0
Protein (g):	2g	Lean Meat:	0
Sodium (mg):	33mg	Vegetable:	0
Potassium (mg):	18mg	Fruit:	0
Calcium (mg):	7mg	Non-Fat Milk:	0
Iron (mg):	trace	Fat:	1/2
Zinc (mg):	trace	Other Carbohydrates:	1 1/2
Vitamin C (mg):	0mg		
Vitamin A (i.u.):	115IU		
Vitamin A (r.e.):	31RE		

Nutrition Facts

Servings per Recipe: 16

Amount Per Serving

Calories 106 Calories from Fat: 24

% Daily Values*

Total Fat 3g	4%
Saturated Fat 1g	6%
Cholesterol 57mg	19%
Sodium 33mg	1%
Total Carbohydrates 19g	6%
Dietary Fiber trace	0%
Protein 2g	
Vitamin A	2%
Vitamin C	0%
Calcium	1%
Iron	1%

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