

Philadelphia Cranberry-Cinnamon Cheesecake

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Servings: 16

1 1/2 cups Honey Maid graham cracker crumbs
1 1/2 cups sugar, divided
1 teaspoon ground cinnamon, divided
1/4 cup butter, melted
4 packages (8 ounces ea) Philadelphia cream cheese, softened
4 eggs
1 1/2 cups fresh cranberries (1/2 of a 12-ounce package)
1/2 cup water
1 1/2 cups Cool Whip whipped topping, thawed

Preparation Time: 20 minutes

Preheat the oven to 325 degrees.

In a bowl, mix the graham crumbs, two tablespoons of sugar, 1/2 teaspoon of cinnamon and the butter until blended. Press onto the bottom of a nine-inch springform pan.

In a large bowl, beat the cream cheese and one cup of the remaining sugar with a mixer until blended. Add the eggs, one at a time, mixing on low speed after each just until blended. Pour over the crust.

Bake for 55 minutes to one hour and 5 minutes or until the center is almost set.

Cool on a rack for 15 minutes. Run a knife around the rim of the pan to loosen the cake. Cool before removing the rim.

Refrigerate the cheesecake for four hours.

Meanwhile, bring the cranberries, water, remaining sugar and cinnamon to a boil in a saucepan on medium-high heat. Simmer on low heat for 8 to 10 minutes or until the sauce is slightly thickened and the berries have softened, stirring occasionally. Cool slightly. Refrigerate until ready to serve.

Spread the cranberry sauce over the cheesecake just before serving. Serve topped with Cool Whip.

Start to Finish Time: 6 hours 25 minutes

Per Serving (excluding unknown items): 121 Calories; 4g Fat (30.0% calories from fat); 2g Protein; 20g Carbohydrate; trace Dietary Fiber; 61mg Cholesterol; 47mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Fruit; 1/2 Fat; 1 1/2 Other Carbohydrates.

Per Serving Nutritional Analysis

Calories (kcal):	121	Vitamin B6 (mg):	trace
% Calories from Fat:	30.0%	Vitamin B12 (mcg):	.2mcg
% Calories from Carbohydrates:	64.7%	Thiamin B1 (mg):	trace
% Calories from Protein:	5.3%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	4g	Folacin (mcg):	6mcg
Saturated Fat (g):	2g	Niacin (mg):	trace
Monounsaturated Fat (g):	1g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	trace	Alcohol (kcal):	0
Cholesterol (mg):	61mg	% Refuse:	0 0%
Carbohydrate (g):	20g	Food Exchanges	
Dietary Fiber (g):	trace	Grain (Starch):	0
Protein (g):	2g	Lean Meat:	0
Sodium (mg):	47mg	Vegetable:	0
Potassium (mg):	25mg	Fruit:	0
Calcium (mg):	10mg	Non-Fat Milk:	0
Iron (mg):	trace	Fat:	1 1/2
Zinc (mg):	trace	Other Carbohydrates:	1 1/2
Vitamin C (mg):	1mg		
Vitamin A (i.u.):	174IU		
Vitamin A (r.e.):	45RE		

Nutrition Facts

Servings per Recipe: 16

Amount Per Serving

Calories 121 **Calories from Fat:** 36

% Daily Values*

Total Fat 4g	6%
Saturated Fat 2g	11%
Cholesterol 61mg	20%
Sodium 47mg	2%
Total Carbohydrates 20g	7%
Dietary Fiber trace	2%
Protein 2g	
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Vitamin A	3%
Vitamin C	2%
Calcium	1%
Iron	2%

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