

Philadelphia Dulce de Leche Swirl Cheesecake

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Servings: 16

1 1/2 cups Honey Maid graham cracker crumbs
1/4 cup butter, melted
2 tablespoons sugar
4 packages (8 ounce each) Philadelphia cream cheese, softened
3/4 cup sugar
1 cup Breakstone's sour cream
4 eggs
1 can (13.4 ounce) Mexiactn caramel spread (dulce de leche)

Preparation Time: 10 minutes

Preheat the oven to 325 degrees.

In a bowl, mix the crumbs, butter and two tablespoons of sugar. Press onto the bottom of a nine-inch springform pan.

In a large bowl, beat the cream cheese and remaining sugar with a mixer until well blended. Add the sour cream. Mix well. Add the eggs, one at a time, mixing on low speed after each just until blended.

Remove 1-1/4 cups of the cheesecake batter. Mix with the caramel spread. Pour the remaining batter over the crust. Gently drop spoonfuls of the caramel mixture over the batter. Swirl gently with a knife.

Bake for one hour and 15 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.

Start to Finish Time: 2 hours 25 minutes

Per Serving (excluding unknown items): 86 Calories; 4g Fat (42.3% calories from fat); 2g Protein; 11g Carbohydrate; 0g Dietary Fiber; 61mg Cholesterol; 47mg Sodium. Exchanges: 0 Lean Meat; 1/2 Fat; 1/2 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	86	Vitamin B6 (mg):	trace
% Calories from Fat:	42.3%	Vitamin B12 (mcg):	.2mcg
% Calories from Carbohydrates:	50.4%	Thiamin B1 (mg):	trace
% Calories from Protein:	7.3%	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):	11g	Food Exchanges	
Dietary Fiber (g):	0g	Grain (Starch):	0
Protein (g):	2g	Lean Meat:	0
Sodium (mg):	47mg	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:	1/2
Vitamin C (mg):	0mg		
Vitamin A (i.u.):	169IU		
Vitamin A (r.e.):	44 1/2RE		

Nutrition Facts

Servings per Recipe: 16

Amount Per Serving

Calories 86 **Calories from Fat:** 36

% Daily Values*

Total Fat 4g	6%
Saturated Fat 2g	11%
Cholesterol 61mg	20%
Sodium 47mg	2%
Total Carbohydrates 11g	4%
Dietary Fiber 0g	0%
Protein 2g	
Vitamin A	3%
Vitamin C	0%
Calcium	1%
Iron	1%

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