

Philadelphia Easy Caramel Pecan Cheesecake

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Servings: 16

*2 packages (11 ounce ea) JELL-O No-Bake cheesecake
1/4 cup sugar
10 tablespoons margarine or butter, melted
2 tablespoons water
2 cups chopped toasted Planters Pecans, divided
1 1/2 cups caramel ice cream topping, divided
3 cups cold milk*

Preparation Time: 15 minutes

In a large bowl, mix the crust mixes, sugar, margarine and water until well blended. Firmly press half of the crumb mixture 1-1/2 inches up the sides of a nine-inch springform pan. Press the remaining crumb mixture firmly onto the bottom of the pan, using the bottom of a dry measuring cup. Sprinkle one cup of the pecans onto the bottom of the crust. Drizzle with 3/4 cup of the caramel topping.

Pour the milk into a large bowl. Add the filling mixes. Beat with an electric mixer on low speed just until blended. Beat on medium speed for 3 minutes. (The filling will be thick.) Spoon into the crust.

Refrigerate for at least one hour or until firm.

Run a knife or metal spatula around the rim of the pan to loosen the cake. Remove the rim of the pan.

Sprinkle with the remaining one cup of pecans and drizzle with the remaining 3/4 cup of the caramel topping just before serving.

Store any leftover cheesecake in the refrigerator.

Start to Finish Time: 1 hour 15 minutes

Per Serving (excluding unknown items): 12 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 3g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 0 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	12	Vitamin B6 (mg):	0mg
% Calories from Fat:	0.0%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	100.0%	Thiamin B1 (mg):	0mg
% Calories from Protein:	0.0%	Riboflavin B2 (mg):	trace
Total Fat (g):	0g	Folacin (mcg):	0mcg
Saturated Fat (g):	0g	Niacin (mg):	0mg
Monounsaturated Fat (g):	0g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	0g	Alcohol (kcal):	0
Cholesterol (mg):	0mg	% Refused:	0.0%
Carbohydrate (g):	3g	Food Exchanges	
Dietary Fiber (g):	0g	Grain (Starch):	0
Protein (g):	0g	Lean Meat:	0
Sodium (mg):	trace	Vegetable:	0
Potassium (mg):	trace	Fruit:	0
Calcium (mg):	trace	Non-Fat Milk:	0
Iron (mg):	trace	Fat:	0
Zinc (mg):	trace	Other Carbohydrates:	0
Vitamin C (mg):	0mg		
Vitamin A (i.u.):	0IU		
Vitamin A (r.e.):	0RE		

Nutrition Facts

Servings per Recipe: 16

Amount Per Serving		
Calories	12	Calories from Fat: 0
% Daily Values*		
Total Fat	0g	0%
Saturated Fat	0g	0%
Cholesterol	0mg	0%
Sodium	trace	0%
Total Carbohydrates	3g	1%
Dietary Fiber	0g	0%
Protein	0g	
Vitamin A		0%
Vitamin C		0%
Calcium		0%
Iron		0%

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