

# Philadelphia Frozen Lemon Cheesecake with Blueberry Drizzle

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## Servings: 16

24 (about 1-1/4 cups) Nabisco  
ginger snaps, finely crushed  
1/4 cup butter, melted  
2 packages (8 ounce ea) Philadelphia  
cream cheese, softened  
1 can (14 ounce) sweetened condensed  
milk  
1 tablespoon lemon zest  
1/4 cup lemon juice  
1 cup Cool Whip whipped topping,  
thawed  
2 cups blueberries  
1/4 cup sugar  
2 tablespoons water  
1/4 teaspoon ground ginger

## Preparation Time: 20 minutes

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

In a large bowl, beat the cream cheese with a mixer until creamy. Gradually beat in the milk. Blend in the lemon zest and juice. Whisk in the Cool Whip. Spoon over the crust.

Freeze for six hours or until firm.

Meanwhile, cook the blueberries, sugar, water and ginger in a saucepan on medium heat for 4 minutes, stirring occasionally. Cool. Refrigerate until ready to serve.

Remove the cheesecake from the freezer 15 minutes before serving. Let stand at room temperature to soften slightly. Serve topped with the blueberry sauce.

Start to Finish Time: 6 hours 20 minutes

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Per Serving (excluding unknown items): 110 Calories; 5g Fat (36.3% calories from fat); 2g Protein; 16g Carbohydrate; 1g Dietary Fiber; 14mg Cholesterol; 55mg Sodium. Exchanges: 0 Grain(Starch); 0 Fruit; 1 Fat; 1 Other Carbohydrates.

Desserts

## Per Serving Nutritional Analysis

Calories (kcal):	110	Vitamin B6 (mg):	trace
% Calories from Fat:	36.3%	Vitamin B12 (mcg):	.1mcg

**% Calories from Carbohydrates:** 57.8%  
**% Calories from Protein:** 5.9%  
**Total Fat (g):** 5g  
**Saturated Fat (g):** 3g  
**Monounsaturated Fat (g):** 1g  
**Polyunsaturated Fat (g):** trace  
**Cholesterol (mg):** 14mg  
**Carbohydrate (g):** 16g  
**Dietary Fiber (g):** 1g  
**Protein (g):** 2g  
**Sodium (mg):** 55mg  
**Potassium (mg):** 94mg  
**Calcium (mg):** 57mg  
**Iron (mg):** trace  
**Zinc (mg):** trace  
**Vitamin C (mg):** 5mg  
**Vitamin A (i.u.):** 190IU  
**Vitamin A (r.e.):** 47 1/2RE

**Thiamin B1 (mg):** trace  
**Riboflavin B2 (mg):** .1mg  
**Folacin (mcg):** 4mcg  
**Niacin (mg):** trace  
**Caffeine (mg):** 0mg  
**Alcohol (kcal):** 0  
**% Refused:** 0.0%

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### Food Exchanges

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

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## Nutrition Facts

Servings per Recipe: 16

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### Amount Per Serving

**Calories** 110 **Calories from Fat:** 40

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#### % Daily Values\*

<b>Total Fat</b>	5g	7%
Saturated Fat	3g	15%
<b>Cholesterol</b>	14mg	5%
<b>Sodium</b>	55mg	2%
<b>Total Carbohydrates</b>	16g	5%
Dietary Fiber	1g	2%
<b>Protein</b>	2g	
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<b>Vitamin A</b>		4%
<b>Vitamin C</b>		8%
<b>Calcium</b>		6%
<b>Iron</b>		0%

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