

Philadelphia Mini Cheesecakes

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Servings: 18

1 cup Honeymaid graham cracker crumbs

2 tablespoons sugar

3 tablespoons butter or margarine, melted

3/4 cup sugar

3 packages (8 ounces ea)

Philadelphia cream cheese, softened

1 teaspoon vanilla

3 eggs

1 cup whipping cream

2 cups blueberries

1 tablespoon lemon zest

Preparation Time: 20 minutes

Preheat the oven to 325 degrees.

Mix the graham cracker crumbs, two tablespoons of sugar and the butter until blended. Press onto the bottom of eighteen paper-lined muffin pan cups.

Beat the cream cheese, two cups of sugar and vanilla with a mixer until blended. Add the eggs, one at a time, mixing on low speed after each just until blended. Pour over the crusts.

Bake for 25 to 30 minutes until the centers are almost set. Cool completely. Refrigerate for two hours.

Beat the whipping cream with a mixer on high speed until stiff peaks form. Spread onto the cheesecakes. Top with the blueberries and lemon zest.

Start to Finish Time: 3 hours 20 minutes

Variation: Omit the blueberries, whipped cream and lemon zest. Bake and refrigerate the cheesecakes as directed. Spread evenly with 1/3 cup of strawberry jam. Garnish with fresh strawberry halves and mint sprigs. Or, spread each cheesecake with two tablespoons of Philadelphia Indulgence Milk Chocolate and one teaspoon sweetened flaked coconut.

Per Serving (excluding unknown items): 122 Calories; 8g Fat (55.3% calories from fat); 1g Protein; 13g Carbohydrate; trace Dietary Fiber; 59mg Cholesterol; 37mg Sodium. Exchanges: 0 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 1 1/2 Fat; 1/2 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	122	Vitamin B6 (mg):	trace
% Calories from Fat:	55.3%	Vitamin B12 (mcg):	.1mcg

% Calories from Carbohydrates:	40.1%
% Calories from Protein:	4.6%
Total Fat (g):	8g
Saturated Fat (g):	5g
Monounsaturated Fat (g):	2g
Polyunsaturated Fat (g):	trace
Cholesterol (mg):	59mg
Carbohydrate (g):	13g
Dietary Fiber (g):	trace
Protein (g):	1g
Sodium (mg):	37mg
Potassium (mg):	37mg
Calcium (mg):	15mg
Iron (mg):	trace
Zinc (mg):	trace
Vitamin C (mg):	3mg
Vitamin A (i.u.):	324IU
Vitamin A (r.e.):	87RE

Thiamin B1 (mg):	trace
Riboflavin B2 (mg):	.1mg
Folacin (mcg):	6mcg
Niacin (mg):	trace
Caffeine (mg):	0mg
Alcohol (kcal):	1
% Refined:	0.0%

Food Exchanges

Grain (Starch):	0
Lean Meat:	0
Vegetable:	0
Fruit:	0
Non-Fat Milk:	0
Fat:	1 1/2
Other Carbohydrates:	1/2

Nutrition Facts

Servings per Recipe: 18

Amount Per Serving

Calories 122	Calories from Fat: 68
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% Daily Values*

Total Fat 8g	12%
Saturated Fat 5g	23%
Cholesterol 59mg	20%
Sodium 37mg	2%
Total Carbohydrates 13g	4%
Dietary Fiber trace	2%
Protein 1g	
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Vitamin A	6%
Vitamin C	4%
Calcium	1%
Iron	1%

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