

Philadelphia No-Bake Chocolate-Cherry Cheesecake

www.kraftrecipes.com

Servings: 10

2 packages (8 ounce ea) Philadelphia cream cheese, softened

1 package (4 ounce) Baker's semi-sweet chocolate, melted and cooled

1/3 cup sugar

1 tub (8 ounce) Cool Whip whipped topping, thawed and divided

1 (6 ounce) Honey Maid graham pie crust

1 can (20 ounce) cherry pie filling

Preparation Time: 15 minutes

In a large bowl, beat the cream cheese, chocolate and sugar with a mixer until well blended.

Whisk in two cups of Cool Whip.

Spoon into the crust.

Refrigerate for three hours.

Spoon the remaining Cool Whip around the edge of the cheesecake.

Fill the center with the pie filling.

Start to Finish Time: 3 hours 15 minutes

Per Serving (excluding unknown items): 83 Calories; trace Fat (1.0% calories from fat); trace Protein; 21g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 5mg Sodium. Exchanges: 1 1/2 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	83	Vitamin B6 (mg):	trace
% Calories from Fat:	1.0%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	97.8%	Thiamin B1 (mg):	trace
% Calories from Protein:	1.2%	Riboflavin B2 (mg):	trace
Total Fat (g):	trace	Folacin (mcg):	2mcg
Saturated Fat (g):	trace	Niacin (mg):	trace
		Caffeine (mg):	0mg

Monounsaturated Fat (g):	trace
Polyunsaturated Fat (g):	trace
Cholesterol (mg):	0mg
Carbohydrate (g):	21g
Dietary Fiber (g):	trace
Protein (g):	trace
Sodium (mg):	5mg
Potassium (mg):	53mg
Calcium (mg):	6mg
Iron (mg):	trace
Zinc (mg):	trace
Vitamin C (mg):	1mg
Vitamin A (i.u.):	103IU
Vitamin A (r.e.):	10RE

Alcohol (kcal):	0
% Refuse:	00%

Food Exchanges

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

Nutrition Facts

Servings per Recipe: 10

Amount Per Serving

Calories 83 Calories from Fat: 1

% Daily Values*

Total Fat trace	0%
Saturated Fat trace	0%
Cholesterol 0mg	0%
Sodium 5mg	0%
Total Carbohydrates 21g	7%
Dietary Fiber trace	1%
Protein trace	
<hr/>	
Vitamin A	2%
Vitamin C	1%
Calcium	1%
Iron	1%

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