

Philadelphia Our Best Chocolate Cheesecake

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Servings: 16

18 (about 1-1/2 cups) OREO cookies, crushed
2 tablespoons butter or margarine, melted
3 packages (8 ounce ea) Philadelphia cream cheese, softened
1 cup sugar
1 teaspoon vanilla
2 packages (4 ounces ea) Baker's semi-sweet chocolate, broken into pieces, melted and cooled
3 eggs
1 cup Cool Whip whipped topping, thawed
1 1/2 cups mixed seasonal fresh fruit (chopped strawberries, sliced kiwi)

Preparation Time: 30 minutes

Preheat the oven to 325 degrees.

Mix the cookie crumbs and butter. Press onto the bottom of a nine-inch springform pan. Bake for 10 minutes.

Beat the cream cheese, sugar and vanilla with a mixer until well blended. Add the chocolate. Mix well.

Add the eggs, one at a time, mixing on low speed after each just until blended. Pour over the crust.

Bake for 45 to 55 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.

Top with the Cool Whip and fruit.

Start to Finish Time: 5 hours 35 minutes

Per Serving (excluding unknown items): 76 Calories; 2g Fat (27.8% calories from fat); 1g Protein; 13g Carbohydrate; 0g Dietary Fiber; 44mg Cholesterol; 28mg Sodium. Exchanges: 0 Lean Meat; 1/2 Fat; 1 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	76	Vitamin B6 (mg):	trace
% Calories from Fat:	27.8%	Vitamin B12 (mcg):	.1mcg
% Calories from Carbohydrates:	66.0%	Thiamin B1 (mg):	trace
% Calories from Protein:	6.2%	Riboflavin B2 (mg):	trace
Total Fat (g):	2g	Folacin (mcg):	5mcg
Saturated Fat (g):	1g	Niacin (mg):	trace
Monounsaturated Fat (g):	1g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	trace	Alcohol (kcal):	1
Cholesterol (mg):	44mg	% Refuse:	n.n%
Carbohydrate (g):	13g	Food Exchanges	
Dietary Fiber (g):	0g	Grain (Starch):	0
Protein (g):	1g	Lean Meat:	0
Sodium (mg):	28mg	Vegetable:	0
Potassium (mg):	13mg	Fruit:	0
Calcium (mg):	5mg	Non-Fat Milk:	0
Iron (mg):	trace	Fat:	1/2
Zinc (mg):	trace	Other Carbohydrates:	1
Vitamin C (mg):	0mg		
Vitamin A (i.u.):	100IU		
Vitamin A (r.e.):	26 1/2RE		

Nutrition Facts

Servings per Recipe: 16

Amount Per Serving

Calories 76 **Calories from Fat:** 21

% Daily Values*

Total Fat 2g	4%
Saturated Fat 1g	6%
Cholesterol 44mg	15%
Sodium 28mg	1%
Total Carbohydrates 13g	4%
Dietary Fiber 0g	0%
Protein 1g	
Vitamin A	2%
Vitamin C	0%
Calcium	1%
Iron	1%

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