

Philadelphia Strawberry Shortcake Cheesecake

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Servings: 16

1 (6 ounce) twelve-inch round prepared spongecake
1 tablespoon strawberry jam, melted
2 packages (8 ounce ea) Philadelphia cream cheese, softened
1/2 cup sugar
1 tablespoon vanilla
2 eggs
1 1/2 cups Cool Whip whipped topping, thawed
1 1/2 cups fresh strawberries, sliced

Preparation Time: 20 minutes

Preheat the oven to 350 degrees.

Remove the rim from a nine-inch springform pan. Set aside. Place the bottom of the pan on the spongecake. Use as a pattern to trim the sponge cake to fit inside the springform pan. Reserve the cake trimmings for snacking or another use. Reassemble the springform pan. Place the cake in the pan. Brush with jam.

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

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

Bake for 35 to 40 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.

Spread the cheesecake with Cool Whip just before serving. Top with the strawberries.

Start to Finish Time: 6 hours

Per Serving (excluding unknown items): 43 Calories; 1g Fat (14.1% calories from fat); 1g Protein; 8g Carbohydrate; trace Dietary Fiber; 27mg Cholesterol; 9mg Sodium. Exchanges: 0 Lean Meat; 0 Fruit; 0 Fat; 1/2 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	43	Vitamin B6 (mg):	trace
% Calories from Fat:	14.1%	Vitamin B12 (mcg):	.1mcg
% Calories from Carbohydrates:	77.7%	Thiamin B1 (mg):	trace
% Calories from Protein:	8.2%	Riboflavin B2 (mg):	trace
Total Fat (g):	1g	Folacin (mcg):	6mcg
Saturated Fat (g):	trace	Niacin (mg):	trace
Monounsaturated Fat (g):	trace	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	trace	Alcohol (kcal):	2
Cholesterol (mg):	27mg	% Refuse:	n n%
Carbohydrate (g):	8g	Food Exchanges	
Dietary Fiber (g):	trace	Grain (Starch):	0
Protein (g):	1g	Lean Meat:	0
Sodium (mg):	9mg	Vegetable:	0
Potassium (mg):	32mg	Fruit:	0
Calcium (mg):	6mg	Non-Fat Milk:	0
Iron (mg):	trace	Fat:	0
Zinc (mg):	trace	Other Carbohydrates:	1/2
Vitamin C (mg):	8mg		
Vitamin A (i.u.):	34IU		
Vitamin A (r.e.):	9RE		

Nutrition Facts

Servings per Recipe: 16

Amount Per Serving

Calories 43 **Calories from Fat:** 6

% Daily Values*

Total Fat 1g	1%
Saturated Fat trace	1%
Cholesterol 27mg	9%
Sodium 9mg	0%
Total Carbohydrates 8g	3%
Dietary Fiber trace	1%
Protein 1g	
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Vitamin A	1%
Vitamin C	13%
Calcium	1%
Iron	1%

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