

Philadelphia Triple-Berry Cheesecake Tart

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Servings: 10

45 (about 1-1/4 cups) Nilla vanilla wafers, finely crushed
1/4 cup butter, melted
1 package (8 ounces) Philadelphia cream cheese, softened
1/4 cup sugar
1 cup Cool Whip whipped topping, thawed
2 cups mixed berries (raspberries, sliced strawberries and blueberries)
3/4 cup boiling water
1 package (3 ounce) Jell-O lemon flavor gelatin
1 cup ice cubes

Preparation Time: 15 minutes

Mix the wafer crumbs and butter until well blended. Press onto the bottom and up the side of a nine-inch tart pan. Freeze while preparing the filling.

In a large bowl, beat the cream cheese and sugar with a mixer until well blended. Gently stir in the Cool Whip. Spoon into the crust. Top with the berries. Refrigerate.

Meanwhile, in a medium bowl, add the boiling water to the gelatin mix. Stir for 2 minutes until completely dissolved. Add the ice. Stir until melted.

Refrigerate for 15 minutes or until slightly thickened. Spoon over the fruit in the pan.

Refrigerate for three hours or until set.

Start to Finish Time: 3 hours 30 minutes

Per Serving (excluding unknown items): 60 Calories; 5g Fat (67.2% calories from fat); trace Protein; 5g Carbohydrate; 0g Dietary Fiber; 12mg Cholesterol; 48mg Sodium. Exchanges: 1 Fat; 1/2 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	60	Vitamin B6 (mg):	0mg
% Calories from Fat:	67.2%	Vitamin B12 (mcg):	trace
% Calories from Carbohydrates:	32.5%	Thiamin B1 (mg):	0mg
% Calories from Protein:	0.3%	Riboflavin B2 (mg):	trace

Total Fat (g): 5g
Saturated Fat (g): 3g
Monounsaturated Fat (g): 1g
Polyunsaturated Fat (g): trace
Cholesterol (mg): 12mg
Carbohydrate (g): 5g
Dietary Fiber (g): 0g
Protein (g): trace
Sodium (mg): 48mg
Potassium (mg): 2mg
Calcium (mg): 2mg
Iron (mg): trace
Zinc (mg): trace
Vitamin C (mg): 0mg
Vitamin A (i.u.): 173IU
Vitamin A (r.e.): 43RE

Folacin (mcg): trace
Niacin (mg): trace
Caffeine (mg): 0mg
Alcohol (kcal): 0
% Refuse: n n%

Food Exchanges

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

Nutrition Facts

Servings per Recipe: 10

Amount Per Serving

Calories 60 Calories from Fat: 40

% Daily Values*

Total Fat	5g	7%
Saturated Fat	3g	14%
Cholesterol	12mg	4%
Sodium	48mg	2%
Total Carbohydrates	5g	2%
Dietary Fiber	0g	0%
Protein	trace	
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Vitamin A		3%
Vitamin C		0%
Calcium		0%
Iron		0%

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