

Philadelphia Vanilla Mousse Cheesecake

Holiday Desserts

Favorite Brand Name Recipes Vol. 8, No. 73

Servings: 16

40 (about 1-1/2 cups) vanilla wafers, crushed
3 tablespoons butter or margarine, melted
4 packages (8 ounce ea) Philadelphia cream cheese, softened and divided
1 cup sugar, divided
1 tablespoon + 1 teaspoon vanilla, divided
3 eggs
1 tub (8 ounce) whipped topping, thawed

Preparation Time: 20 minutes

Preheat the oven to 325 degrees.

Mix the wafer crumbs and butter. Press onto the bottom of a nine-inch springform pan.

Beat three packages of the cream cheese, 3/4 cup of sugar and one tablespoon of the 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 crust.

Bake for 50 to 55 minutes or until the center is almost set. Run the knife around the rim of the pan to loosen the cake. Cool completely in the pan.

Beat the remaining cream cheese, sugar and vanilla with a mixer in a large bowl until well blended. Whisk in the whipped topping. Spread over the cheesecake.

Refrigerate for four hours.

Remove the rim of the pan before serving the cheesecake.

Garnish with fresh berries just before serving.

Start to Finish Time: 6 hours 15 minutes

TO MAKE VANILLA BEAN CHEESECAKE: Prepare the recipe as directed, using a vanilla bean and reducing the vanilla extract to two teaspoons. Use a sharp knife to gently split one vanilla bean pod lengthwise in half; then scrape the seeds into the cheesecake batter. Add one teaspoon of the vanilla extract to the batter and use the remaining extract to flavor the cheesecake topping as directed.

Per Serving (excluding unknown items): 168 Calories; 7g Fat (38.1% calories from fat); 2g Protein; 24g Carbohydrate; trace Dietary Fiber; 46mg Cholesterol; 82mg Sodium. Exchanges: 0 Lean Meat; 1 1/2 Fat; 1 1/2 Other Carbohydrates.

Per Serving Nutritional Analysis

Calories (kcal):	168	Vitamin B6 (mg):	trace
% Calories from Fat:	38.1%	Vitamin B12 (mcg):	.1mcg
% Calories from Carbohydrates:	57.5%	Thiamin B1 (mg):	.1mg
% Calories from Protein:	4.4%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	7g	Folacin (mcg):	6mcg
Saturated Fat (g):	3g	Niacin (mg):	trace
Monounsaturated Fat (g):	3g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	1g	Alcohol (kcal):	1
Cholesterol (mg):	46mg	% Refuse:	n.n%
Carbohydrate (g):	24g	Food Exchanges	
Dietary Fiber (g):	trace	Grain (Starch):	0
Protein (g):	2g	Lean Meat:	0
Sodium (mg):	82mg	Vegetable:	0
Potassium (mg):	30mg	Fruit:	0
Calcium (mg):	10mg	Non-Fat Milk:	0
Iron (mg):	1mg	Fat:	1 1/2
Zinc (mg):	trace	Other Carbohydrates:	1 1/2
Vitamin C (mg):	0mg		
Vitamin A (i.u.):	168IU		
Vitamin A (r.e.):	37 1/2RE		

Nutrition Facts

Servings per Recipe: 16

Amount Per Serving

Calories 168 **Calories from Fat:** 64

% Daily Values*

Total Fat 7g	11%
Saturated Fat 3g	17%
Cholesterol 46mg	15%
Sodium 82mg	3%
Total Carbohydrates 24g	8%
Dietary Fiber trace	1%
Protein 2g	
Vitamin A	3%
Vitamin C	0%
Calcium	1%
Iron	3%

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