

# Philadelphia White Chocolate-Cranberry Cheesecake

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## Servings: 12

15 (about 1-1/4 cups) OREO cookies, finely crushed  
1/4 cup butter, melted  
3 packages (8 ounce ea) Philadelphia cream cheese, softened  
3/4 cup sugar  
3 egg  
1 package (4 ounce) Baker's white chocolate, melted  
1/2 cup dried cranberries  
1 teaspoon orange zest

## Preparation Time: 15 minutes

Preheat the oven to 350 degrees.

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

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

Add the eggs, one at a time, mixing after each just until blended.

Stir in the white chocolate, cranberries and orange zest. Pour over the crust.

Bake for 45 to 50 minutes or until the center is almost set. Cool completely.

Refrigerate for three hours.

Start to Finish Time: 5 hours 5 minutes

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Per Serving (excluding unknown items): 101 Calories; 5g Fat (44.4% calories from fat); 2g Protein; 13g Carbohydrate; trace Dietary Fiber; 63mg Cholesterol; 57mg Sodium. Exchanges: 0 Lean Meat; 0 Fruit; 1 Fat; 1 Other Carbohydrates.

Desserts

## Per Serving Nutritional Analysis

Calories (kcal):	101	Vitamin B6 (mg):	trace
% Calories from Fat:	44.4%	Vitamin B12 (mcg):	.2mcg
	49.3%	Thiamin B1 (mg):	trace

**% Calories from Carbohydrates:**  
**% Calories from Protein:** 6.3%  
**Total Fat (g):** 5g  
**Saturated Fat (g):** 3g  
**Monounsaturated Fat (g):** 2g  
**Polyunsaturated Fat (g):** trace  
**Cholesterol (mg):** 63mg  
**Carbohydrate (g):** 13g  
**Dietary Fiber (g):** trace  
**Protein (g):** 2g  
**Sodium (mg):** 57mg  
**Potassium (mg):** 19mg  
**Calcium (mg):** 8mg  
**Iron (mg):** trace  
**Zinc (mg):** trace  
**Vitamin C (mg):** trace  
**Vitamin A (i.u.):** 206IU  
**Vitamin A (r.e.):** 53 1/2RE

**Riboflavin B2 (mg):** .1mg  
**Folacin (mcg):** 6mcg  
**Niacin (mg):** trace  
**Caffeine (mg):** 0mg  
**Alcohol (kcal):** 0  
**% Refuse:** n n%

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### Food Exchanges

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

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## Nutrition Facts

Servings per Recipe: 12

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### Amount Per Serving

**Calories** 101 **Calories from Fat:** 45

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#### % Daily Values\*

<b>Total Fat</b>	5g	8%
Saturated Fat	3g	14%
<b>Cholesterol</b>	63mg	21%
<b>Sodium</b>	57mg	2%
<b>Total Carbohydrates</b>	13g	4%
Dietary Fiber	trace	0%
<b>Protein</b>	2g	
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<b>Vitamin A</b>		4%
<b>Vitamin C</b>		0%
<b>Calcium</b>		1%
<b>Iron</b>		1%

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