

Rum Raisin Cheesecake

Favorite Recipes Magazine - Philadelphia Cream Cheese

Servings: 10

CRUST

1 cup old fashioned or quick-cooking oats, uncooked

1/4 cup chopped nuts

3 tablespoons margarine, melted

3 tablespoons packed brown sugar

FILLING

2 packages (8 ounce ea) Philadelphia cream cheese, softened

1/3 cup granulated sugar

1/4 cup flour, divided

2 eggs

1/2 cup sour cream

3 tablespoons rum

2 tablespoons margarine

1/3 cup packed brown sugar

1/3 cup raisins

1/4 cup chopped nuts

2 tablespoons old fashioned or quick-cooking oats, uncooked

Preheat the oven to 350 degrees.

Combine the oats, nuts, margarine and brown sugar. Press onto the bottom of a nine-inch springform pan. Bake for 15 minutes

Combine the cream cheese, granulated sugar and two tablespoons of flour, mixing at medium speed with an electric mixer until well blended. Add the eggs, one at a time, mixing well after each addition. Blend in the sour cream and rum. Mix well. Pour over the crust.

Cut the margarine into the combined remaining flour and brown sugar until the mixture resembles coarse crumbs. Stir in the raisins, nuts and oats. Sprinkle over the cream cheese mixture.

Bake for 50 minutes.

Loosen the cake from the rim of the pan. Cool before removing the rim from the pan.

Per Serving (excluding unknown items): 238 Calories; 13g Fat (50.2% calories from fat); 3g Protein; 26g Carbohydrate; 1g Dietary Fiber; 48mg Cholesterol; 93mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 2 1/2 Fat; 1 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	238	Vitamin B6 (mg):	trace
% Calories from Fat:	50.2%	Vitamin B12 (mcg):	.2mcg

% Calories from Carbohydrates:	44.1%
% Calories from Protein:	5.7%
Total Fat (g):	13g
Saturated Fat (g):	3g
Monounsaturated Fat (g):	6g
Polyunsaturated Fat (g):	3g
Cholesterol (mg):	48mg
Carbohydrate (g):	26g
Dietary Fiber (g):	1g
Protein (g):	3g
Sodium (mg):	93mg
Potassium (mg):	153mg
Calcium (mg):	41mg
Iron (mg):	1mg
Zinc (mg):	1mg
Vitamin C (mg):	trace
Vitamin A (i.u.):	394IU
Vitamin A (r.e.):	98RE

Thiamin B1 (mg):	.1mg
Riboflavin B2 (mg):	.1mg
Folacin (mcg):	13mcg
Niacin (mg):	1mg
Caffeine (mg):	0mg
Alcohol (kcal):	10
% Refined:	0.0%

Food Exchanges

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

Nutrition Facts

Servings per Recipe: 10

Amount Per Serving

Calories 238	Calories from Fat: 119
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% Daily Values*

Total Fat 13g	20%
Saturated Fat 3g	17%
Cholesterol 48mg	16%
Sodium 93mg	4%
Total Carbohydrates 26g	9%
Dietary Fiber 1g	4%
Protein 3g	
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Vitamin A	8%
Vitamin C	1%
Calcium	4%
Iron	5%

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