

# Strawberry Shortcake Cheesecake

KraftRecipes.com

## Servings: 16

1 (6 ounce) round prepared twelve-inch sponge cake  
2 tablespoons strawberry jam, melted  
2 packages (8 ounce ea) cream cheese, softened  
1/2 cup sugar  
1 tablespoon vanilla  
2 eggs  
1 1/2 cups Cool Whip, 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 and set aside. Place the bottom of the pan on the sponge cake. 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 trimmed cake in the pan. Brush with jam.

In a bowl, beat the strawberry jam, cream cheese, sugar and vanilla with a mixer until well blended. Add the eggs, one at a time, mixing on low speed after each addition just until blended. Pour the mixture 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.

Just before serving, spread the cheesecake with Cool Whip. Top with the berries.

Start to Finish Time: 6 hours

## SUBSTITUTE

*Substitute 6 (1/2-inch-thick) pound cake slices for the trimmed sponge cake round. Arrange in single layer on bottom of springform pan, trimming slices as necessary to completely cover bottom of pan.*

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Per Serving (excluding unknown items): 147 Calories; 11g Fat (65.2% calories from fat); 3g Protein; 10g Carbohydrate; trace Dietary Fiber; 58mg Cholesterol; 96mg Sodium. Exchanges: 1/2 Lean Meat; 0 Fruit; 2 Fat; 1/2 Other Carbohydrates.

Desserts

**Per Serving Nutritional Analysis**

<b>Calories (kcal):</b>	147	<b>Vitamin B6 (mg):</b>	trace
<b>% Calories from Fat:</b>	65.2%	<b>Vitamin B12 (mcg):</b>	.2mcg
<b>% Calories from Carbohydrates:</b>	26.5%	<b>Thiamin B1 (mg):</b>	trace
<b>% Calories from Protein:</b>	8.3%	<b>Riboflavin B2 (mg):</b>	.1mg
<b>Total Fat (g):</b>	11g	<b>Folacin (mcg):</b>	10mcg
<b>Saturated Fat (g):</b>	7g	<b>Niacin (mg):</b>	trace
<b>Monounsaturated Fat (g):</b>	3g	<b>Caffeine (mg):</b>	0mg
<b>Polyunsaturated Fat (g):</b>	trace	<b>Alcohol (kcal):</b>	2
<b>Cholesterol (mg):</b>	58mg	<b>% Refused:</b>	n n%
<b>Carbohydrate (g):</b>	10g	<b>Food Exchanges</b>	
<b>Dietary Fiber (g):</b>	trace	<b>Grain (Starch):</b>	0
<b>Protein (g):</b>	3g	<b>Lean Meat:</b>	1/2
<b>Sodium (mg):</b>	96mg	<b>Vegetable:</b>	0
<b>Potassium (mg):</b>	68mg	<b>Fruit:</b>	0
<b>Calcium (mg):</b>	29mg	<b>Non-Fat Milk:</b>	0
<b>Iron (mg):</b>	1mg	<b>Fat:</b>	2
<b>Zinc (mg):</b>	trace	<b>Other Carbohydrates:</b>	1/2
<b>Vitamin C (mg):</b>	8mg		
<b>Vitamin A (i.u.):</b>	448IU		
<b>Vitamin A (r.e.):</b>	134RE		

**Nutrition Facts**

Servings per Recipe: 16

**Amount Per Serving**

**Calories** 147 **Calories from Fat:** 96

**% Daily Values\***

<b>Total Fat</b> 11g	17%
Saturated Fat 7g	33%
<b>Cholesterol</b> 58mg	19%
<b>Sodium</b> 96mg	4%
<b>Total Carbohydrates</b> 10g	3%
Dietary Fiber trace	1%
<b>Protein</b> 3g	
<b>Vitamin A</b>	9%
<b>Vitamin C</b>	13%
<b>Calcium</b>	3%
<b>Iron</b>	3%

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