

Sun-Sational Cheesecake

Favorite Recipes Magazine - Philadelphia Cream Cheese

Servings: 10

CRUST

*1 cup graham cracker crumbs
3 tablespoons sugar
3 tablespoons margarine, melted*

FILLING

*3 packages (8 ounce ea) Philadelphia cream cheese, softened
1 cup sugar
3 tablespoons flour
2 tablespoons lemon juice
1 tablespoon grated lemon peel
1/2 teaspoon vanilla
4 eggs (one separated)*

TOPPING

*3/4 cup sugar
2 tablespoons cornstarch
1/2 cup water
1/4 cup lemon juice*

Preheat the oven to 325 degrees.

Combine the crumbs, sugar and margarine. Press onto the bottom of a nine-inch springform pan. Bake for 10 minutes.

Increase the oven temperature to 450 degrees.

Combine the cream cheese, sugar, flour, juice, peel and vanilla, mixing at medium speed with an electric mixer until well blended. Add three eggs, one at a time, mixing well after each addition. Beat in the remaining egg white; reserve the yolk for glaze. Pour over the crust.

Bake for 10 minutes. Reduce the oven temperature to 250 degrees. Continue baking for 30 minutes.

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

Combine the sugar and cornstarch in a saucepan. Stir in the water and juice. Cook, stirring constantly, until clear and thickened. Add a small amount of the hot mixture to the slightly beaten egg yolk. Return to the hot mixture. Cook for 3 minutes, stirring constantly. Cool slightly. Spoon over the cheesecake. Chill.

Per Serving (excluding unknown items): 263 Calories; 6g Fat (21.0% calories from fat); 3g Protein; 50g Carbohydrate; trace Dietary Fiber; 85mg Cholesterol; 120mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 0 Fruit; 1 Fat; 2 1/2 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	263	Vitamin B6 (mg):	trace
% Calories from Fat:	21.0%	Vitamin B12 (mcg):	.3mcg
% Calories from Carbohydrates:	73.9%	Thiamin B1 (mg):	.1mg
% Calories from Protein:	5.1%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	6g	Folacin (mcg):	13mcg
Saturated Fat (g):	1g	Niacin (mg):	1mg
Monounsaturated Fat (g):	3g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	1g	Alcohol (kcal):	1
Cholesterol (mg):	85mg	% Refuse:	0 0%
Carbohydrate (g):	50g		
Dietary Fiber (g):	trace		
Protein (g):	3g		
Sodium (mg):	120mg		
Potassium (mg):	56mg		
Calcium (mg):	16mg		
Iron (mg):	1mg		
Zinc (mg):	trace		
Vitamin C (mg):	5mg		
Vitamin A (i.u.):	251IU		
Vitamin A (r.e.):	62RE		

Food Exchanges

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

Nutrition Facts

Servings per Recipe: 10

Amount Per Serving

Calories 263 Calories from Fat: 55

% Daily Values*

Total Fat 6g	10%
Saturated Fat 1g	7%
Cholesterol 85mg	28%
Sodium 120mg	5%
Total Carbohydrates 50g	17%
Dietary Fiber trace	2%
Protein 3g	
Vitamin A	5%
Vitamin C	8%
Calcium	2%
Iron	5%

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