

Tempting Trifle Cheesecake

Favorite Recipes Magazine - Philadelphia Cream Cheese

Servings: 10

CRUST

1 1/2 cups soft coconut macaroon
cookie crumbs

FILLING

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

3/4 cup sugar

4 eggs

1/2 cup sour cream

1/2 cup whipping cream

2 tablespoons sweet sherry

1 teaspoon vanilla

FROSTING

1 jar (10 ounce) red raspberry
preserves

1/2 cup whipping cream, whipped
toasted slivered almonds

Preheat the oven to 325 degrees.

Press the crumbs onto the bottom of a nine-inch
springform pan. Bake for 15 minutes.

Combine the cream cheese and sugar, 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, whipping cream, sherry and vanilla. Pour
over the crust.

Bake for one hour and 10 minutes.

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

Heat the preserves in a saucepan over low heat
until melted. Strain to remove the seeds. Spoon
over the cheesecake, spreading to the edges.
Dollop with whipped cream and top with
almonds.

Per Serving (excluding unknown
items): 200 Calories; 13g Fat
(59.8% calories from fat); 3g
Protein; 17g Carbohydrate; 0g
Dietary Fiber; 123mg Cholesterol;
44mg Sodium. Exchanges: 1/2
Lean Meat; 0 Non-Fat Milk; 2 1/2
Fat; 1 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	200	Vitamin B6 (mg):	trace
% Calories from Fat:	59.8%	Vitamin B12 (mcg):	.3mcg
% Calories from Carbohydrates:	33.4%	Thiamin B1 (mg):	trace

% Calories from Protein: 6.8%
Total Fat (g): 13g
Saturated Fat (g): 8g
Monounsaturated Fat (g): 4g
Polyunsaturated Fat (g): 1g
Cholesterol (mg): 123mg
Carbohydrate (g): 17g
Dietary Fiber (g): 0g
Protein (g): 3g
Sodium (mg): 44mg
Potassium (mg): 65mg
Calcium (mg): 40mg
Iron (mg): trace
Zinc (mg): trace
Vitamin C (mg): trace
Vitamin A (i.u.): 538IU
Vitamin A (r.e.): 155 1/2RE

Riboflavin B2 (mg): .1mg
Folacin (mcg): 12mcg
Niacin (mg): trace
Caffeine (mg): 0mg
Alcohol (kcal): 5
% Refuse: n n%

Food Exchanges

Grain (Starch): 0
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 200 **Calories from Fat:** 119

% Daily Values*

Total Fat 13g	20%
Saturated Fat 8g	38%
Cholesterol 123mg	41%
Sodium 44mg	2%
Total Carbohydrates 17g	6%
Dietary Fiber 0g	0%
Protein 3g	
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Vitamin A	11%
Vitamin C	0%
Calcium	4%
Iron	2%

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