

# Triple-Berry Cheesecake Tart

KraftRecipes.com

## Servings: 10

45 (about 1-1/4 cups) vanilla wafers, finely crushed  
1/4 cup butter, melted  
1 package (8 ounce) cream cheese, softened  
1/4 cup sugar  
1 cup Cool Whip, thawed  
2 cups mixed berries (raspberries, sliced strawberries, blueberries)  
3/4 cup boiling water  
1 package (3 ounce) JELL-O lemon flavor gelatin  
1 cup ice cubes

## Preparation Time: 15 minutes

In a bowl, mix the wafer crumbs and butter until well blended. Press onto the bottom and up the sides of a nine-inch tart pan. Freeze while preparing the filling.

In a large bowl, beat the cream cheese and sugar with a mixer until well blended. Gently stir in the Cool Whip. Spoon into the pie crust. Top with the berries.

Refrigerate.

Meanwhile, in a medium bowl, add the boiling water to the gelatin mix. Stir for 2 minutes until completely dissolved. Add the ice. Stir until melted.

Refrigerate for 15 minutes or until slightly thickened. Spoon over the fruit in the tart pan.

Refrigerate for three hours or until set.

Start to Finish Time: 3 hours 30 minutes

## HOW TO SOFTEN CREAM CHEESE

Place completely unwrapped package of cream cheese on microwareable plate. Microwave on HIGH 15 to 20 sec. or until slightly softened.

## SUBSTITUTE

If you do not have a tart pan, use a 9-inch round pan lined with foil instead. Prepare tart as directed, pressing crumb mixture onto bottom and 1 inch up side of pan. Fill as directed.

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Per Serving (excluding unknown items): 269 Calories; 18g Fat (59.3% calories from fat); 3g Protein; 25g Carbohydrate; 1g Dietary Fiber; 38mg Cholesterol; 199mg Sodium. Exchanges: 1/2 Lean Meat; 3 1/2 Fat; 1 1/2 Other Carbohydrates.

Appetizers, Desserts

## Per Serving Nutritional Analysis

Calories (kcal):	269	Vitamin B6 (mg):	trace
% Calories from Fat:	59.3%	Vitamin B12 (mcg):	.1mcg

**% Calories from Carbohydrates:** 36.4%  
**% Calories from Protein:** 4.3%  
**Total Fat (g):** 18g  
**Saturated Fat (g):** 9g  
**Monounsaturated Fat (g):** 7g  
**Polyunsaturated Fat (g):** 1g  
**Cholesterol (mg):** 38mg  
**Carbohydrate (g):** 25g  
**Dietary Fiber (g):** 1g  
**Protein (g):** 3g  
**Sodium (mg):** 199mg  
**Potassium (mg):** 58mg  
**Calcium (mg):** 28mg  
**Iron (mg):** 1mg  
**Zinc (mg):** trace  
**Vitamin C (mg):** 0mg  
**Vitamin A (i.u.):** 505IU  
**Vitamin A (r.e.):** 142 1/2RE

**Thiamin B1 (mg):** .1mg  
**Riboflavin B2 (mg):** .1mg  
**Folacin (mcg):** 5mcg  
**Niacin (mg):** 1mg  
**Caffeine (mg):** 0mg  
**Alcohol (kcal):** 0  
**% Refused:** 0.0%

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### Food Exchanges

**Grain (Starch):** 0  
**Lean Meat:** 1/2  
**Vegetable:** 0  
**Fruit:** 0  
**Non-Fat Milk:** 0  
**Fat:** 3 1/2  
**Other Carbohydrates:** 1 1/2

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## Nutrition Facts

Servings per Recipe: 10

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### Amount Per Serving

**Calories** 269 **Calories from Fat:** 159

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#### % Daily Values\*

<b>Total Fat</b>	18g	28%
	Saturated Fat 9g	46%
<b>Cholesterol</b>	38mg	13%
<b>Sodium</b>	199mg	8%
<b>Total Carbohydrates</b>	25g	8%
	Dietary Fiber 1g	2%
<b>Protein</b>	3g	
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<b>Vitamin A</b>		10%
<b>Vitamin C</b>		0%
<b>Calcium</b>		3%
<b>Iron</b>		5%

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