

# White Chocolate-Cranberry Cheesecake

KraftRecipes.com

## Servings: 12

15 (about 1-1/4 cups) Oreo cookies,  
finely crushed

1/4 cup butter, melted

3 packages (8 ounce ea) cream cheese,  
softened

3/4 cup sugar

3 eggs

1 package (4 ounce) Baker's white  
chocolate, melted

1/2 cup dried cranberries

1 teaspoon orange zest

## Preparation Time: 15 minutes

Preheat the oven to 350 degrees.

In a bowl, mix the cookie crumbs and butter.  
Press onto the bottom of a nine-inch springform  
pan.

In a large bowl, beat the cream cheese and  
sugar with a mixer until well blended. Add the  
eggs, one at a time, mixing after each addition  
just until blended. Stir in the white chocolate,  
cranberries and orange zest. Pour the batter  
over the crust.

Bake for 45 to 50 minutes or until the center is  
almost set. Cool completely.

Refrigerate for three hours.

Start to Finish Time: 5 hours 5 minutes

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Per Serving (excluding unknown  
items): 304 Calories; 25g Fat  
(73.8% calories from fat); 6g  
Protein; 14g Carbohydrate; trace  
Dietary Fiber; 127mg Cholesterol;  
228mg Sodium. Exchanges: 1  
Lean Meat; 0 Fruit; 4 1/2 Fat; 1  
Other Carbohydrates.

Desserts

## Per Serving Nutritional Analysis

Calories (kcal):	304	Vitamin B6 (mg):	trace
% Calories from Fat:	73.8%	Vitamin B12 (mcg):	.4mcg
% Calories from Carbohydrates:	18.4%	Thiamin B1 (mg):	trace
% Calories from Protein:	7.8%	Riboflavin B2 (mg):	.2mg
Total Fat (g):	25g	Folacin (mcg):	14mcg
Saturated Fat (g):	16g	Niacin (mg):	trace

**Monounsaturated Fat (g):** 7g  
**Polyunsaturated Fat (g):** 1g  
**Cholesterol (mg):** 127mg  
**Carbohydrate (g):** 14g  
**Dietary Fiber (g):** trace  
**Protein (g):** 6g  
**Sodium (mg):** 228mg  
**Potassium (mg):** 88mg  
**Calcium (mg):** 54mg  
**Iron (mg):** 1mg  
**Zinc (mg):** trace  
**Vitamin C (mg):** trace  
**Vitamin A (i.u.):** 1034IU  
**Vitamin A (r.e.):** 302 1/2RE

**Caffeine (mg):** 0mg  
**Alcohol (kcal):** 0  
**% Refused:** n n%

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### Food Exchanges

**Grain (Starch):** 0  
**Lean Meat:** 1  
**Vegetable:** 0  
**Fruit:** 0  
**Non-Fat Milk:** 0  
**Fat:** 4 1/2  
**Other Carbohydrates:** 1

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## Nutrition Facts

Servings per Recipe: 12

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### Amount Per Serving

**Calories** 304 **Calories from Fat:** 224

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#### % Daily Values\*

<b>Total Fat</b>	25g	39%
	Saturated Fat 16g	78%
<b>Cholesterol</b>	127mg	42%
<b>Sodium</b>	228mg	10%
<b>Total Carbohydrates</b>	14g	5%
	Dietary Fiber trace	0%
<b>Protein</b>	6g	

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<b>Vitamin A</b>	21%
<b>Vitamin C</b>	0%
<b>Calcium</b>	5%
<b>Iron</b>	5%

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