

Orange and Pecan Cheesecakes

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Servings: 12

*1 package no bake
Cheesecake (Royal)
3/4 cup chopped pecans
3 tablespoons sugar
1/3 cup margarine, melted
12 paper baking cups
chopped pecans
1 1/2 cups milk
1 cup sour cream
2 teaspoons grated orange
peel*

In a bowl, combine the graham cracker crumbs, 3/4 cup of chopped pecans, sugar and margarine. Divide among the baking cups; press to the bottom.

Refrigerate the baking cups for 15 minutes.

Pour cold milk into a mixing bowl. Add the sour cream, orange peel and cheesecake filling. Beat at low speed until blended, 1 minute. Beat at medium speed for 3 minutes or longer. Pour into the baking cups. Sprinkle with chopped pecans.

Chill for at least one hour.

Per Serving (excluding unknown items): 166 Calories; 15g Fat (78.8% calories from fat); 2g Protein; 7g Carbohydrate; 1g Dietary Fiber; 13mg Cholesterol; 84mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 3 Fat; 0 Other Carbohydrates.