Cookies and Cream Cheesecake

Favorite Recipes Magazine - Philadelphia Cream Cheese

Servings: 8

CRUST 2 cups (24 cookies) creme-filled chocolate cookies, crushed 6 tablespoons margarine, softened FILLING 1 envelope unflavored gelatin 1/4 cup cold water 1 package (8 ounce) Philadelphia cream cheese, softened 1/2 cup sugar 3/4 cup milk 1 cup whipping cream, whipped 1 1/4 cups (10 cookies) creme-filled chocolate cookies, coarsely chopped Combine the cookie crumbs and margarine. Press onto the bottom and sides of a nine-inch springform pan.

Soften the gelatin in water. Stir over low heat until dissolved. Combine the cream cheese and the sugar, mixing at medium speed with an electric mixer until well blended. Gradually add the gelatin and milk, mixing until blended. Chill until the mixture is thickened but not set. Fold in the whipped cream. Reserve 1-1/2 cups of the cream cheese mixture. Pour the remaining cream cheese mixture over the crust. Top with cookies and the reserved cream cheese mixture. Chill until firm. Per Serving (excluding unknown items): 282 Calories; 20g Fat (63.4% calories from fat); 2g Protein; 24g Carbohydrate; 0g Dietary Fiber; 44mg Cholesterol; 150mg Sodium. Exchanges: 0 Non-Fat Milk; 4 Fat; 1 1/2 Other Carbohydrates.

Desserts

Dar Canving Nutritianal Analysis

Cholesterol (mg): Carbohydrate (g):	44mg 24g	Food Exchanges	
Polyunsaturated Fat (g):	3g	% Dofuso	በ በ%
Monounsaturated Fat (g):	8g	Alcohol (kcal):	0
	•	Caffeine (mg):	0mg
Saturated Fat (g):	9 9g	Niacin (mg):	trace
Total Fat (g):	20g	Folacin (mcg):	3mcg
% Calories from Protein:	3.2%	Riboflavin B2 (mg):	.1mg
% Calories from Carbohydrates:	33.4%	Thiamin B1 (mg):	trace
% Calories from Fat:	63.4%	Vitamin B12 (mcg):	.1mcg
Calories (kcal):	282	Vitamin B6 (mg):	trace

Dietary Fiber (g):	Og	Grain (Starch):	0
Protein (g):	2g	Lean Meat:	0
Sodium (mg):	150mg	Vegetable:	0
Potassium (mg):	63mg	Fruit:	0
Calcium (mg):	50mg	Non-Fat Milk:	0
Iron (mg):	trace	Fat:	4
Zinc (mg):	trace	Other Carbohydrates:	1 1/2
Vitamin C (mg):	trace		
Vitamin A (i.u.):	844IU		
Vitamin A (r.e.):	218 1/2RE		

Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Total Fat 20g Saturated Fat 9g Cholesterol 44mg	<mark>% Daily Values*</mark> 31% 44% 15%
Saturated Fat 9g Cholesterol 44mg	44%
Cholesterol 44mg	
	15%
Sodium 150mg	6%
Total Carbohydrates 24g	8%
Dietary Fiber 0g	0%
Protein 2g	
Vitamin A	17%
Vitamin C	1%
Calcium	5%
Iron	0%

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