# Cookies and Cream Cheesecake 

Favorite Recipes Magarine - Pbiladelphia 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) Pbiladelphia
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); 2 g<br>Protein; 24 g Carbohydrate; 0 g<br>Dietary Fiber; 44mg Cholesterol;<br>150 mg Sodium. Exchanges: 0 NonFat Milk; 4 Fat; 1 1/2 Other<br>Carbohydrates.

Desserts


| Calories (kcal): | 282 | Vitamin B6 (mg): | trace |
| :---: | :---: | :---: | :---: |
| \% Calories from Fat: | 63.4\% | Vitamin B12 (mcg): | . 1 mcg |
| \% Calories from Carbohydrates: | 33.4\% | Thiamin B1 (mg): | trace |
| \% Calories from Protein: | 3.2\% | Riboflavin B 2 (mg): | . 1 mg |
| Total Fat (g): | 20g | Folacin (mcg): | 3 mcg |
| Saturated Fat (g): | 9 g | Niacin (mg): | trace |
| Monounsaturated Fat (g): | 8 g | Caffeine (mg): | Omg |
| Polyunsaturated Fat (g): | 3 g | Alcohol (kcal): \% Rofıras. | - 0 |
| Cholesterol (mg): | 44 mg |  |  |

$\begin{array}{lr}\text { Cholesterol (mg): } & 44 \mathrm{mg} \\ \text { Carbohydrate } & 24 \mathrm{~g})\end{array}$
Carbohydrate (g): $\quad 24 \mathrm{~g}$

## Food Exchanges

| Dietary Fiber $(\mathrm{g}):$ | 0 g | Grain (Starch): | 0 |
| :--- | ---: | :--- | ---: |
| Protein $(\mathrm{g}):$ | 2 g | Lean Meat: | 0 |
| Sodium $(\mathrm{mg}):$ | 150 mg | Vegetable: | 0 |
| Potassium $(\mathrm{mg}):$ | 63 mg | Fruit: | 0 |
| Calcium $(\mathrm{mg}):$ | 50 mg | Non-Fat Milk: | 0 |
| lron $(\mathrm{mg}):$ | trace | Fat: | 4 |
| Zinc $(\mathrm{mg}):$ | trace | Other Carbohydrates: | $11 / 2$ |
| Vitamin C $(\mathrm{mg}):$ | trace | $844 I \mathrm{U}$ |  |
| Vitamin A (i.u.): | 218 | $1 / 2 R E$ |  |
| Vitamin A (r.e.): |  |  |  |

## Nutrition Facts

Servings per Recipe: 8
Amount Per Serving

| Calories 282 | Calories from Fat: 179 |
| :--- | ---: |
|  | \% Daily Values* |
| Total Fat 20 g | $31 \%$ |
| Saturated Fat 9g | $44 \%$ |
| Cholesterol 44 mg | $15 \%$ |
| Sodium 150mg | $6 \%$ |
| Total Carbohydrates 24 g | $8 \%$ |
| Dietary Fiber 0g <br> Protein 2g | $0 \%$ |

Vitamin A 17\%
Vitamin C 1\%
Calcium 5\%
Iron 0\%

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

