

Frozen Lemon Cheesecake with Blueberry Drizzle

KraftRecipes.com

Servings: 16

24 (about 1-1/4 cups) ginger snaps, finely crushed

1/4 cup butter, melted

2 packages (8 ounce ea) cream cheese, softened

1 can (14 ounce) sweetened condensed milk

1 tablespoon lemon zest

1/4 cup lemon juice

1 cup Cool Whip whipped topping, thawed

2 cups blueberries

1/4 cup sugar

2 tablespoons water

1/4 teaspoon ground ginger

Preparation Time: 20 minutes

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

In a large bowl, beat the cream cheese with a mixer until creamy. Gradually beat in the milk. Blend in the lemon zest and juice. Whisk in the Cool Whip. Spoon the mixture over the crust.

Freeze for six hours or until firm.

Meanwhile, in a saucepan on medium heat, cook the blueberries, sugar, water and ginger for 4 minutes, stirring occasionally. Cool. Refrigerate until ready to serve.

Remove the cheesecake from the freezer 15 minutes before serving. Let stand at room temperature to soften slightly.

Serve topped with the blueberry sauce.

Start to Finish Time: 6 hours 20 minutes

HOW TO CRUSH GINGER SNAPS

Place ginger snaps in food processor; process until finely crushed.

SPECIAL EXTRA

Top each serving with a small dollop of additional COOL WHIP.

Per Serving (excluding unknown items): 255 Calories; 16g Fat (54.3% calories from fat); 4g Protein; 25g Carbohydrate; 1g Dietary Fiber; 46mg Cholesterol; 209mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Fruit; 3 Fat; 1 1/2 Other Carbohydrates.

Beverages, Desserts

Per Serving Nutritional Analysis

Calories (kcal):

255

Vitamin B6 (mg):

trace

% Calories from Fat:	54.3%
% Calories from Carbohydrates:	38.9%
% Calories from Protein:	6.8%
Total Fat (g):	16g
Saturated Fat (g):	9g
Monounsaturated Fat (g):	5g
Polyunsaturated Fat (g):	1g
Cholesterol (mg):	46mg
Carbohydrate (g):	25g
Dietary Fiber (g):	1g
Protein (g):	4g
Sodium (mg):	209mg
Potassium (mg):	165mg
Calcium (mg):	88mg
Iron (mg):	1mg
Zinc (mg):	trace
Vitamin C (mg):	5mg
Vitamin A (i.u.):	604IU
Vitamin A (r.e.):	172 1/2RE

Vitamin B12 (mcg):	.2mcg
Thiamin B1 (mg):	trace
Riboflavin B2 (mg):	.2mg
Folacin (mcg):	15mcg
Niacin (mg):	trace
Caffeine (mg):	0mg
Alcohol (kcal):	0
% Refuse:	0.0%

Food Exchanges

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

Nutrition Facts

Servings per Recipe: 16

Amount Per Serving

Calories 255 **Calories from Fat:** 139

% Daily Values*

Total Fat 16g	24%
Saturated Fat 9g	47%
Cholesterol 46mg	15%
Sodium 209mg	9%
Total Carbohydrates 25g	8%
Dietary Fiber 1g	3%
Protein 4g	
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Vitamin A	12%
Vitamin C	8%
Calcium	9%
Iron	6%

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