PHILADELPHIA 3-STEP Low-Fat Berry Cheesecake

KraftRecipes.com

Servings: 10

2 (about 1/4 cup) low-fat honey graham crackers, crushed

3 packages (8 ounce ea) fat-free cream cheese, softened

3/4 cup sugar

1 teaspoon lemon zest

1 tablespoon lemon juice

1/2 teaspoon vanilla

3 eggs

1/2 cup fresh strawberries, sliced

1/2 cup blueberries

1/2 cup raspberries

2 tablespoons strawberry jelly, melted

Preparation Time: 10 minutes

Preheat the oven to 300 degrees.

Sprinkle the graham cracker crumbs onto the bottom of a nine-inch pie plate sprayed with cooking spray.

In a bowl, beat the cream cheese, sugar, lemon zest, lemon juice and vanilla with a mixer until well blended. Add the eggs, one at a time, mixing on low speed after each addition just until well blended.

Pour the mixture into the pie plate.

Bake for 45 minutes or until the center is almost set. Cool complately.

Refrigerate for three hours.

Just before serving, top with the fruit and drizzle with jelly.

Start to Finish Time: 4 hours 55 minutes

Per Serving (excluding unknown items): 109 Calories; 2g Fat (13.7% calories from fat); 3g Protein; 21g Carbohydrate; 1g Dietary Fiber; 64mg Cholesterol; 69mg Sodium. Exchanges: 1/2 Lean Meat; 0 Fruit; 0 Fat; 1 Other Carbohydrates.

Desserts

% Calories from Fat: % Calories from Carbohydrates: % Calories from Protein: Total Fat (g): Saturated Fat (g):	13.7% 74.6% 11.7% 2g 1g	Vitamin B12 (mcg): Thiamin B1 (mg): Riboflavin B2 (mg): Folacin (mcg): Niacin (mg):	.2mcg trace .1mg 14mcg trace
Monounsaturated Fat (g):	1g	Caffeine (mg): Alcohol (kcal):	0mg 1
Polyunsaturated Fat (g): Cholesterol (mg):	trace 64mg	% Pofuso:	በ በ%
Carbohydrate (g):	21g	Food Exchanges	
Dietary Fiber (g):	1g	Grain (Starch):	0
Protein (g):	3g	Lean Meat:	1/2
Sodium (mg):	69mg	Vegetable:	0
Potassium (mg):	67mg	Fruit:	0
Calcium (mg):	27mg	Non-Fat Milk:	0
Iron (mg):	trace	Fat:	0
Zinc (mg):	trace	Other Carbohydrates:	1
Vitamin C (mg):	8mg		
Vitamin A (i.u.):	170IU		
Vitamin A (r.e.):	46 1/2RE		

Nutrition Facts

Servings per Recipe: 10

Amount Per Serving			
Calories 109	Calories from Fat: 15		
	% Daily Values*		
Total Fat 2g Saturated Fat 1g Cholesterol 64mg Sodium 69mg Total Carbohydrates Dietary Fiber 1g Protein 3g	3% 3% 21% 3% 7% 3%		
Vitamin A Vitamin C Calcium Iron	3% 13% 3% 2%		

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