

# Raspberry Swirled Cheesecake Pie

*Peggy Griffin - Elba, NE  
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**Servings: 8**

*1 package (8 ounce) cream cheese,  
softened  
1/2 cup sugar  
2 eggs, lightly beaten  
1 nine-inch graham cracker crust  
1 can (21 ounce) raspberry pie filling,  
divided*

**Preparation Time: 15 minutes**

**Bake: 35 minutes**

Preheat the oven to 350 degrees.

In a large bowl, beat the cream cheese and sugar until smooth. Add the eggs. Beat on low speed just until blended. Pour into the crust.

Drop 1/2 cup of the pie filling by tablespoonfuls over the batter. Cut through the batter with a knife to swirl.

Bake for 35 to 45 minutes or until the filling is set. Transfer the remaining raspberry pie filling to a covered container. Refrigerate until serving.

Cool the pie for one hour on a wire rack.

Refrigerate for at least two hours, covering after completely cooled.

Serve with the reserved filling.

Per Serving (excluding unknown items): 168 Calories; 11g Fat (59.9% calories from fat); 4g Protein; 13g Carbohydrate; 0g Dietary Fiber; 85mg Cholesterol; 103mg Sodium. Exchanges: 1/2 Lean Meat; 2 Fat; 1 Other Carbohydrates.

**Desserts**

**Per Serving Nutritional Analysis**

**Calories (kcal):** 168 **Vitamin B6 (mg):** trace

|                                |       |
|--------------------------------|-------|
| % Calories from Fat:           | 59.9% |
| % Calories from Carbohydrates: | 31.3% |
| % Calories from Protein:       | 8.8%  |
| Total Fat (g):                 | 11g   |
| Saturated Fat (g):             | 7g    |
| Monounsaturated Fat (g):       | 3g    |
| Polyunsaturated Fat (g):       | 1g    |
| Cholesterol (mg):              | 85mg  |
| Carbohydrate (g):              | 13g   |
| Dietary Fiber (g):             | 0g    |
| Protein (g):                   | 4g    |
| Sodium (mg):                   | 103mg |
| Potassium (mg):                | 52mg  |
| Calcium (mg):                  | 30mg  |
| Iron (mg):                     | 1mg   |
| Zinc (mg):                     | trace |
| Vitamin C (mg):                | 0mg   |
| Vitamin A (i.u.):              | 475IU |
| Vitamin A (r.e.):              | 142RE |

|                     |       |
|---------------------|-------|
| Vitamin B12 (mcg):  | .3mcg |
| Thiamin B1 (mg):    | trace |
| Riboflavin B2 (mg): | .1mg  |
| Folacin (mcg):      | 10mcg |
| 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:                 | 2   |
| Other Carbohydrates: | 1   |

## Nutrition Facts

Servings per Recipe: 8

### Amount Per Serving

**Calories** 168 Calories from Fat: 101

### % Daily Values\*

|                            |       |     |
|----------------------------|-------|-----|
| <b>Total Fat</b>           | 11g   | 17% |
| Saturated Fat              | 7g    | 34% |
| <b>Cholesterol</b>         | 85mg  | 28% |
| <b>Sodium</b>              | 103mg | 4%  |
| <b>Total Carbohydrates</b> | 13g   | 4%  |
| Dietary Fiber              | 0g    | 0%  |
| <b>Protein</b>             | 4g    |     |
| <b>Vitamin A</b>           |       | 9%  |
| <b>Vitamin C</b>           |       | 0%  |
| <b>Calcium</b>             |       | 3%  |
| <b>Iron</b>                |       | 3%  |

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