# **Appetizer Pate' Cheesecake**

Philadelphia Cream Cheese Favorite Recipes (1988) 1988 Kraft Inc.

#### Servings: 16

1 cup plain croutons, crushed

3 tablespoons margarine, melted

1 envelope unflavored gelatin

1/2 cup cold water

2 packages (8 ounce ea) cream cheese, softened

1 package (8 ounce) braunschweiger or liver sausage

1/2 cup mayonnaise

3 tablespoons pimiento, chopped

2 tablespoons onion, grated

1 tablespoon prepared mustard

1/2 teaspoon lemon juice

In a bowl, combine the croutons and margarine. Press onto the bottom of a nine-inch springform pan. Bake at 350 degrees for 10 minutes.

Soften the gelatin in water. Stir over low heat until dissolved.

In a bowl, combine the cream cheese and braunschweiger, mixing on medium speed with an electric mixer until well blended. Gradually add the gelatin.

Stir in the mayonnaise, pimiento, onion, mustard and lemon juice until blended. Pour over the crust.

Chill until firm.

Remove the rim of the pan.

Per Serving (excluding unknown items): 199 Calories; 18g Fat (80.1% calories from fat); 3g Protein; 7g Carbohydrate; trace Dietary Fiber; 34mg Cholesterol; 188mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 3 Fat; 1/2 Other Carbohydrates.

### **Appetizers**

#### Dar Camina Mutritional Analysis

Calories (kcal):	199	Vitamin B6 (mg):	.1mg
% Calories from Fat:	80.1%	Vitamin B12 (mcg):	.1mcg
% Calories from Carbohydrates:	14.0%	Thiamin B1 (mg):	trace
% Calories from Protein:	5.8%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	18g	Folacin (mcg):	5mcg

Saturated Fat (g): Monounsaturated Fat (g): Polyunsaturated Fat (g): Cholesterol (mg):	8g 6g 4g 34mg	Niacin (mg): Caffeine (mg): Alcohol (kcal): % Pofuso:	trace 0mg 0
Carbohydrate (g): Dietary Fiber (g): Protein (g): Sodium (mg): Potassium (mg): Calcium (mg): Iron (mg): Zinc (mg): Vitamin C (mg): Vitamin A (i.u.): Vitamin A (r.e.):	7g trace 3g 188mg 45mg 28mg trace trace 1mg 542IU	Food Exchanges Grain (Starch): Lean Meat: Vegetable: Fruit: Non-Fat Milk: Fat: Other Carbohydrates:	0 1/2 0 0 0 3 1/2

## **Nutrition Facts**

Servings per Recipe: 16

Amount Per Serving				
Calories 199	Calories from Fat: 159			
	% Daily Values*			
Total Fat 18g	28%			
Saturated Fat 8g	38%			
Cholesterol 34mg	11%			
Sodium 188mg	8%			
<b>Total Carbohydrates</b> 7g	2%			
Dietary Fiber trace	1%			
Protein 3g				
Vitamin A	11%			
Vitamin C	1%			
Calcium	3%			
Iron	3%			

<sup>\*</sup> Percent Daily Values are based on a 2000 calorie diet.