

Black Forest Cherry Cheesecake (16 pieces)

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Published: Cooking Light- 07/01/00

INGREDIENTS:

Cherry topping:

2 C pitted dark sweet cherries
1 TBS fresh lemon juice

1/4 C sugar
2 tsp cornstarch

Crust:

1-1/3 C chocolate graham cracker crumbs (about 9-1/2 cookie sheets)
1 TBS butter or stick margarine, melted
1 large egg white

1/4 C sugar
Cooking spray

Filling:

1/2 C fat-free sweetened condensed milk
1 (8-ounce) block 1/3-less-fat cream cheese, softened
1 (8-ounce) block fat-free cream cheese, softened
1-1/4 C sugar
1/2 C semisweet chocolate mini-chips
36 dark sweet cherries, pitted/halved

1 C fat-free sour cream
3 TBS unsweetened cocoa
2 large eggs
2 tsp vanilla extract

INSTRUCTIONS:

To prepare topping: place 2 C cherries in blender or food processor - process till smooth. Combine pureed cherries, 1/4 C sugar, lemon juice & cornstarch in small saucepan. Bring to boil - cook 1 minute, stirring constantly. Pour cherry topping into bowl - cover/chill. Preheat oven to 350 degrees.

To prepare crust: combine crumbs, 1/4 C sugar, butter & egg white in bowl; toss with fork till well blended. Press crumb mixture into bottom of 10" spring-form pan coated with cooking spray. Bake at 350°F for 10 minutes; cool on wire rack. Reduce oven temperature to 300 degrees.

To prepare filling: combine sour cream, milk & cheeses in large bowl. Beat at medium speed till well blended. Add 1-1/4 C sugar, cocoa, vanilla & eggs; beat well. Stir in mini-chips. Pour cheese mixture into prepared pan. Bake 50 minutes at 300°F or till almost set (center will not be firm, but will set up as it chills). Turn oven off; cool cheesecake in closed oven 40 minutes. Remove from oven - cool on wire rack. Spread cherry topping over cheesecake. Top with cherry halves. Cover & chill 8 hours.

[NUTRITIONAL INFO: calories: 292 carbohydrates: 47.5 g cholesterol: 43 mg fat: 8.1 g sodium: 233 mg protein: 7.6 g calcium: 106 mg iron: 0.8 mg fiber: 1.1 g]