



Red, White & Blue Cheesecake



1/8th of recipe (1 slice): 151 calories, 5.5g total fat (3.5g sat. fat), 297mg sodium, 18.5g carbs, 1.5g fiber, 7.5g sugars, 10.5g protein

Prep: 15 minutes **Cook:** 50 minutes

Cool/Chill: 4 hours



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Ingredients

Cheesecake

1/2 cup reduced-fat cream cheese, room temperature
2 cups light/low-fat ricotta cheese
1/2 cup fat-free plain Greek yogurt
1/2 cup egg whites
1/4 cup all-purpose flour
3 tbsp. Truvia spoonable calorie-free sweetener (or another no-calorie granulated sweetener; see HG FYI below)
2 tsp. vanilla extract
1 1/2 tsp. lemon juice
1/2 tsp. baking powder
1/4 tsp. salt

Topping

4 low-fat graham crackers (1 sheet), finely crushed
1 cup sliced strawberries
1 cup blueberries

Directions

Preheat oven to 325 degrees. Spray a 9" springform cake pan with nonstick spray.

Wrap foil around the bottom of the pan to prevent any condensation from dripping into the oven.

In a large bowl, stir cream cheese until smooth. Add ricotta cheese. With an electric mixer set to medium speed, beat until smooth, 1 - 2 minutes.

Continue to beat while gradually adding all remaining cheesecake ingredients. Beat until smooth, another 1 - 2 minutes.

Evenly pour mixture into the cake pan.

Bake until firm and light golden brown, about 50 minutes.

Let cool completely, about 1 hour.

Refrigerate until chilled, at least 3 hours.

Top with crushed graham crackers and fruit. Release springform, slice, and serve.

MAKES 8 SERVINGS

HG FYI: Truvia spoonable calorie-free sweetener is about twice as sweet as sugar. If using a no-calorie granulated sweetener that measures cup-for-cup like sugar *instead* of Truvia, double the amount called for in this recipe.

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Author: Hungry Girl

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