



Blueberry Bliss Cheesecake



1/8th of cake: 168 calories, 1g total fat (0g sat fat), 395mg sodium, 27g carbs, 1g fiber, 22g sugars, 12g protein

Green Plan [SmartPoints](#)® value 6*

Blue Plan (Freestyle™) [SmartPoints](#)® value 6*

Prep: 25 minutes **Cook:** 45 minutes

Chill: 1 hour



Tagged: [Dessert Recipes](#), [Vegetarian Recipes](#), [Four or More Servings](#)

Ingredients

Cheesecake

16 oz. fat-free cream cheese, room temperature
1/2 cup granulated sugar
1 tsp. vanilla extract
6 oz. (about 3/4 cup) fat-free vanilla Greek yogurt (like [the kind by Chobani](#)), room temperature
3 large egg whites *or* 1/2 cup liquid egg whites, room temperature
2 tbsp. lemon juice, room temperature
2 tbsp. all-purpose flour
1/4 tsp. cinnamon

Topping

2 cups frozen unsweetened blueberries
2 tbsp. granulated sugar
1 tbsp. cornstarch
1/4 tsp. cinnamon
Dash salt

Directions

Preheat oven to 350 degrees. Spray a 9" springform cake pan with nonstick spray and set aside.

To make the cheesecake, first set out all measured ingredients. Combine cream cheese, sugar, and vanilla extract in a large bowl. With an electric mixer set to medium speed, beat until smooth, 1 - 2 minutes. While continuing to beat the mixture, gradually add yogurt, egg whites, lemon juice, flour, and cinnamon. Beat until thoroughly mixed, about 2 minutes. Evenly pour cheesecake mixture into the pan.

Bake in the oven until firm, 40 - 45 minutes. Set cheesecake aside and allow to cool completely in the pan.

Meanwhile, to make the topping, bring a medium-sized pot to medium-high heat on the stove. Add all topping ingredients. Add 1/2 cup cold water and mix well. Bring mixture to a boil, and then reduce heat to low. Stirring occasionally, simmer until mixture is thick and gooey, 2 - 3 minutes. Remove from heat and let cool completely.

Once cheesecake and topping have completely cooled, evenly pour blueberry topping over the cheesecake in the pan. Refrigerate for at least 1 hour, until fully chilled. Once ready to serve, release and remove the springform. Cut into 8 slices and dig in!

MAKES 8 SERVINGS

[SmartPoints](#)® value* not what you expected? We follow the same method as Weight Watchers when calculating recipe values: We add up the [SmartPoints](#)® values* of the individual ingredients using the Recipe Builder. (Many foods have a value of zero and remain zero in recipes.)

*The [SmartPoints](#)® values for these recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by Weight Watchers International, Inc., the owner of the [SmartPoints](#)® trademark.

