



Deconstructed Blueberry Lemon Cheesecake



Entire recipe: 200 calories, 7.5g total fat (4.5g sat fat), 244mg sodium, 19.5g carbs, 1.5g fiber, 11.5g sugars, 12g protein

Green Plan [SmartPoints](#)® value 6*

Blue Plan (Freestyle™) [SmartPoints](#)® value 5*

Purple Plan [SmartPoints](#)® value 5*

Prep: 5 minutes



Tagged: [Dessert Recipes](#), [Vegetarian Recipes](#), [Single Serving](#), [30 Minutes or Less](#)

Ingredients

1/4 cup fat-free plain Greek yogurt
2 tbsp. light/reduced-fat cream cheese, room temperature
2 tbsp. light/low-fat ricotta cheese
1 packet no-calorie sweetener (like Truvia)
1 tsp. vanilla extract
1/2 tsp. lemon juice
Dash lemon zest
1/4 cup blueberries (fresh or thawed from frozen and drained)
2 graham crackers (half a sheet), finely crushed
Optional topping: light whipped topping (like [Skinny Truwhip](#) or [So Delicious Dairy Free Cocowhip Light](#))

Directions

In a medium-small bowl, combine all ingredients *except* blueberries and crushed graham crackers. Mix well.

Top with blueberries and crushed graham crackers.

MAKES 1 SERVING

HG Tip: If starting with frozen blueberries, make sure no sugar has been added.

[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.