



## 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

**Prep:** 5 minutes



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### 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.

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