



## No-Bake Breakfast Cherry Cheesecake



Entire recipe: 186 calories, 6g total fat (3.5g sat. fat), 352mg sodium, 21g carbs, 1g fiber, 11.5g sugars, 10.5g protein

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**Prep:** 5 minutes    **Cook:** 5 minutes or less

**Cool:** 5 minutes



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### Ingredients

2 packets natural no-calorie sweetener, divided  
1/2 tsp. vanilla extract, divided  
1/2 tsp. cornstarch  
1 dash cinnamon  
1 dash salt  
1/4 cup frozen unsweetened pitted dark sweet cherries  
1/4 cup fat-free plain Greek yogurt  
2 tbsp. whipped cream cheese  
2 tbsp. light/low-fat ricotta cheese  
2 graham crackers (1/2 sheet), crushed

### Directions

In a medium microwave-safe bowl, combine 1 packet sweetener, 1/4 tsp. vanilla extract, cornstarch, cinnamon, and salt.

Add 2 tsp. water, and mix until uniform. Add cherries and stir to coat. Cover and microwave for 1 1/2 minutes.

Let sit (covered) for 5 minutes.

In a mug or bowl, combine yogurt, cream cheese, ricotta, remaining sweetener packet, and remaining 1/4 tsp. vanilla extract. Mix well.

Top with cherries and crushed graham crackers.

**MAKES 1 SERVING**

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