Scoopable Lemon Blueberry Cheesecake

1/8th of pan: 169 calories, 8g total fat (6.5g sat. fat), 127mg sodium, 20g carbs, 0.5g fiber, 12g sugars, 4g protein

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Prep: 10 minutes
Chill: 1 hour

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Ingredients

3 cups natural light whipped topping
3/4 cup fat-free plain Greek yogurt
3/4 cup light/reduced-fat cream cheese
2 tbsp. lemon juice
5 packets natural no-calorie sweetener (like Truvia)
1 1/2 tbsp. vanilla extract
1 tsp. lemon zest
1 cup blueberries
4 graham crackers (1 sheet), crushed

Directions

In a large bowl, combine all ingredients *except* blueberries and graham crackers. Mix until smooth and uniform.

Transfer to an 8" X 8” baking pan, and smooth out the surface.

Top with blueberries. Cover and refrigerate until chilled, at least 1 hour.

Sprinkle with crushed graham crackers.

MAKES 8 SERVINGS

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