



Scoopable Strawberry Cheesecake



1/8th of recipe: 165 calories, 8.5g total fat (6.5g sat. fat), 164mg sodium, 19g carbs, 0.5g fiber, 11.5g sugars, 4g protein

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Prep: 15 minutes Chill: 1 hour

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Ingredients

3 cups natural light whipped topping (thawed from frozen) 3/4 cup light/reduced-fat cream cheese, room temperature 3/4 cup fat-free plain Greek yogurt 5 packets no-calorie sweetener 1 1/2 tbsp. vanilla extract 1/8 tsp. salt 1 1/2 cups sliced strawberries 1 sheet (4 crackers) graham crackers, crushed.

Directions

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

Transfer to a 9" pie pan, and smooth out the surface. Top with strawberries and crushed graham crackers.

Cover and refrigerate until chilled, at least 1 hour.

MAKES 8 SERVINGS

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