



Shot-Glass Chocolate Cheesecake



1/6 of recipe (1 shot glass): 83 calories, 4.5g total fat (3.5g sat. fat), 83mg sodium, 9.5g carbs, 1g fiber, 5.5g sugars, 2.5g protein

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Prep: 10 minutes



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Ingredients

- 1 cup light whipped topping (thawed from frozen), divided
- 1/3 cup fat-free plain Greek yogurt
- 1/4 cup whipped cream cheese
- 2 1/2 tbsp. unsweetened cocoa powder
- 2 packets natural no-calorie sweetener
- 1 tsp. vanilla extract
- 1 dash salt
- 2 tsp. mini semisweet chocolate chips, divided
- 1 graham cracker (1/4 sheet), finely crushed

Directions

Place 3/4 cup whipped topping in a medium bowl. Add yogurt, cream cheese, cocoa powder, sweetener, vanilla, and salt. Mix until smooth and uniform.

Stir in 1 tsp. chocolate chips. Evenly spoon mixture into 6 shot glasses. Top with remaining 1/4 cup whipped topping.

Top with crushed graham cracker and remaining 1 tsp. chocolate chips.

MAKES 6 SERVINGS

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