



Strawberry Cheesecake Dream Dip



1/6th of recipe (about 3 tbsp.): 71 calories, 3g total fat (2.5g sat fat), 78mg sodium, 8.5g carbs, 0.5g fiber, 5g sugars, 2g protein

Freestyle™ [SmartPoints®](#) value 3*

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Prep: 10 minutes **Cook:** 5 minutes or less

Cool/Chill: 2 hours and 15 minutes



Tagged: [Recipes for Sides, Starters & Snacks](#), [Meatless Recipes](#), [Four or More Servings](#)

Ingredients

1 cup chopped strawberries (fresh or thawed from frozen and drained)
2 tsp. cornstarch
3/4 cup natural light whipped topping (like [Skinny Truwhip](#) or [So Delicious Dairy Free CocoWhip! Light](#))
1/3 cup fat-free plain Greek yogurt
1/4 cup light/reduced-fat cream cheese, room temperature
2 packets no-calorie sweetener (like Truvia)
1 tsp. vanilla extract
Dash salt

Directions

Place strawberries in a small blender or food processor. Puree until completely smooth and uniform.

In a small nonstick pot, combine cornstarch with 1/4 cup water, and stir to dissolve. Stir in pureed strawberries.

Set heat to medium. Stirring frequently, cook until thickened, about 2 minutes.

Transfer to a medium bowl. Let cool slightly, about 15 minutes.

Meanwhile, in a separate medium bowl, combine all remaining ingredients.

Fold in strawberry mixture, and stir until mostly smooth and uniform.

Cover and refrigerate until chilled, at least 2 hours.

MAKES 6 SERVINGS

HG FYI: If starting with frozen strawberries, make sure no sugar has been added. The only ingredient should be the fruit itself.

[SmartPoints®](#) value* not what you expected? We follow the same method as Weight Watchers when calculating recipe values: We add up the [SmartPoints®](#) values* of the individual ingredients using the Recipe Builder. (Many foods have a value of zero and remain zero in recipes.)

*The [SmartPoints®](#) values for these recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by Weight Watchers International, Inc., the owner of the [SmartPoints®](#) trademark.