



Chocolate Chip Candy Cane Cheesecake



1/8th of cake: 187 calories, 3g total fat (1.5g sat. fat), 378mg sodium, 29g carbs, <0.5g fiber, 24.5g sugars, 11.5g protein

Prep: 15 minutes **Cook:** 45 minutes

Cool/Chill: 3 hours



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Ingredients

16 oz. fat-free cream cheese, room temperature
1/2 cup granulated white sugar, or *HG Alternative*
1 tsp. vanilla extract
6 oz. (about 2/3 cup) fat-free vanilla Greek yogurt, room temperature
1/2 cup liquid egg whites (about 4 egg whites), room temperature
2 tbsps. all-purpose flour
2 standard-sized candy canes or 8 mini candy canes, crushed
1/4 cup mini semi-sweet chocolate chips
Optional topping: Fat Free Reddi-wip

Directions

Preheat oven to 350 degrees. Spray a 9-inch springform cake pan with nonstick spray.

In a large bowl, combine cream cheese, sugar, and vanilla extract. Beat until smooth with an electric mixer set to medium speed, 1 - 2 minutes.

Continue to beat while gradually adding yogurt, egg whites, and flour. Beat until thoroughly mixed, about 2 minutes.

Stir in half of the candy canes. Evenly pour mixture into the cake pan.

Sprinkle with chocolate chips. Bake until firm, 40 - 45 minutes.

Sprinkle with remaining crushed candy canes. Let cool completely. Refrigerate until chilled.

Release springform, slice, and serve!

MAKES 8 SERVINGS

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