



Double Chocolate Cheesecake Dip



[Click here](#) to see Lisa make it on Facebook, and [click here](#) for YouTube!

1/6th of recipe (about 3 tbsp.): 72 calories, 4g total fat (3g sat. fat), 78mg sodium, 7.5g carbs, 1g fiber, 4.5g sugars, 2.5g protein

Prep: 5 minutes



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Ingredients

3/4 cup 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 1/2 tbsp. unsweetened cocoa powder
2 packets no-calorie sweetener (like Truvia)
1 tsp. vanilla extract
Dash salt
2 tsp. mini (or chopped) semisweet chocolate chips

Directions

In a medium bowl, combine all ingredients *except* chocolate chips. Mix until smooth and uniform. Stir in 1 tsp. chocolate chips.

Top with remaining 1 tsp. chocolate chips.

MAKES 6 SERVINGS

HG Alternative! Try this recipe with different extracts and chocolate chip flavors. It's incredible with [caramel extract](#) and [caramel chocolate chips](#)!

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