



Red, White & Blue Cheesecake



1/8th of recipe (1 slice): 151 calories, 5.5g total fat (3.5g sat. fat), 297mg sodium, 18.5g carbs, 1.5g fiber, 7.5g sugars, 10.5g protein

[Click for WW Points® value*](#)

Prep: 15 minutes **Cook:** 50 minutes

Cool/Chill: 4 hours



More: [Dessert Recipes](#), [Holiday Recipes](#), [Vegetarian Recipes](#), [Four or More Servings](#)

Ingredients

Cheesecake

1/2 cup reduced-fat cream cheese, room temperature
2 cups light/low-fat ricotta cheese
1/2 cup fat-free plain Greek yogurt
1/2 cup egg whites
1/4 cup all-purpose flour
3 tbsp. Truvia spoonable calorie-free sweetener (or another no-calorie granulated sweetener; see HG FYI below)
2 tsp. vanilla extract
1 1/2 tsp. lemon juice
1/2 tsp. baking powder
1/4 tsp. salt

Topping

4 low-fat graham crackers (1 sheet), finely crushed
1 cup sliced strawberries
1 cup blueberries

Directions

Preheat oven to 325 degrees. Spray a 9" springform cake pan with nonstick spray.

Wrap foil around the bottom of the pan to prevent any condensation from dripping into the oven.

In a large bowl, stir cream cheese until smooth. Add ricotta cheese. With an electric mixer set to medium speed, beat until smooth, 1 - 2 minutes.

Continue to beat while gradually adding all remaining cheesecake ingredients. Beat until smooth, another 1 - 2 minutes.

Evenly pour mixture into the cake pan.

Bake until firm and light golden brown, about 50 minutes.

Let cool completely, about 1 hour.

Refrigerate until chilled, at least 3 hours.

Top with crushed graham crackers and fruit. Release springform, slice, and serve.

MAKES 8 SERVINGS

HG FYI: Truvia spoonable calorie-free sweetener is about twice as sweet as sugar. If using a no-calorie granulated sweetener that measures cup-for-cup like sugar *instead* of Truvia, double the amount called for in this recipe.

We may receive affiliate compensation from some of these links. Prices and availability are subject to change.

We may have received free samples of food, which in no way influences whether these products are reviewed favorably,

unfavorably, mentioned with indifference, or mentioned at all. Click for more about our [editorial](#) and [advertising](#) policies.
*The WW Points® values for these products and/or recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by WW International, Inc., the owner of the Points® trademark.

Questions on the WW Points® values listed? [Click here.](#)

Hungry Girl provides general information about food and lifestyle. This information and any linked materials are not intended and should not be construed as medical advice, nor is the information a substitute for professional medical expertise or treatment. [Click here](#) for more information.

Publish Date: June 24, 2015

Author: Hungry Girl

Copyright © 2024 Hungry Girl. All Rights Reserved.