



## Too-Good Turtle Cheesecake



1 slice (1/8th of recipe): 213 calories, 4.5g total fat (1g sat. fat), 420mg sodium, 32g carbs, 0.5g fiber, 24g sugars, 12g protein

**Prep:** 25 minutes    **Cook:** 45 minutes

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### Ingredients

#### Cheesecake

16 oz. fat-free cream cheese, room temperature  
1/2 cup granulated white sugar  
1 tsp. vanilla extract  
6 oz. (about 3/4 cup) fat-free vanilla Greek yogurt, room temperature  
1/2 cup liquid egg whites (about 4 egg whites), room temperature  
2 tbsp. lemon juice, room temperature  
2 tbsp. all-purpose flour  
2 tbsp. mini semi-sweet chocolate chips

#### Topping

1 sheet (4 crackers) chocolate graham crackers, crushed  
1/4 cup fat-free or light caramel dip  
1/4 cup chopped pecans

### Directions

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

Combine cream cheese, sugar, and vanilla extract in a large bowl. With an electric mixer set to medium speed, beat until smooth, 1 to 2 minutes. Continue to beat while gradually adding yogurt, egg whites, lemon juice, and flour. Beat until thoroughly mixed, about 2 minutes.

Evenly pour mixture into the cake pan. Sprinkle with chocolate chips. Bake until firm, 40 to 45 minutes.

Let cool completely.

Evenly top with crushed graham crackers. Drizzle with caramel dip and sprinkle with pecans.

Refrigerate until chilled, at least 1 hour. Release springform, slice, and dig in!

#### MAKES 8 SERVINGS

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