

Chocolate Chip Candy Cane Cheesecake

Prep: 15 minutes

Cook: 45 minutes

Cool/Chill: 3 hours

Ingredients

16 oz. fat-free cream cheese, room temperature
1/2 cup granulated white sugar
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 tbsp. 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-whip



Directions

1. Preheat oven to 350 degrees. Spray a 9-inch spring form cake pan (or pie pan) with nonstick spray.
2. 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.
3. Continue to beat while gradually adding yogurt, egg whites, and flour. Beat until thoroughly mixed, about 2 minutes.
4. Stir in half of the candy canes. Evenly pour mixture into the cake pan.
5. Sprinkle with chocolate chips. Bake until firm, 40 - 45 minutes.
6. Sprinkle with remaining crushed candy canes. Let cool completely. Refrigerate until chilled.
7. Release spring form, slice, and serve!

MAKES 8 SERVINGS

Nutrition Information: Per serving

8 servings

140 calories

17 g carbohydrate

10 g protein

2 g fat

Nutrition information calculated using MyFitnessPal.com

<http://www.hungry-girl.com/recipes/chocolate-chip-candy-cane-cheesecake>