Scoopable Lemon Blueberry Cheesecake

1/8th of pan: 169 calories, 8g total fat (6.5g sat fat), 127mg sodium, 20g carbs, 0.5g fiber, 12g sugars, 4g protein

Prep: 10 minutes Chill: 1 hour

Ingredients:

3 cups natural light whipped topping
3/4 cup fat-free plain Greek yogurt
3/4 cup light/reduced-fat cream cheese
2 tbsp. lemon juice
5 packets natural no-calorie sweetener (like Truvia)
1 1/2 tbsp. vanilla extract
1 tsp. lemon zest
1 cup blueberries
4 graham crackers (1 sheet), crushed



Directions:

In a large bowl, combine all ingredients *except* blueberries and graham crackers. Mix until smooth and uniform.

Transfer to an 8" X 8" baking pan, and smooth out the surface.

. Cover and refrigerate until chilled, at least 1 hour.

Sprinkle with crushed graham crackers, Top with blueberries. MAKES 8 SERVINGS