**Deanna’s Simple Cheesecake**

Serves 8

Prep time: 5 minutes

SmartPoints per serving: **② ① ①**

SmartPoints for traditional cheesecake: about 32

½ cup graham cracker crumbs (such as Keebler)

¾ cup liquid egg substitute

3 cups non-fat plain Greek yogurt

1 small box instant sugar-free, fat-free pudding mix (any flavor-I like cheesecake)

3 single-serve packets or 1 pitcher-sized packet sugar-free drink powder such as

Crystal Light (any flavor)

1½ cups berries, pitted cherries or peaches, diced into half-inch pieces, optional

Preheat oven to 350˚. Spray a 9-inch pie dish or springform pan with cooking spray. Sprinkle bottom of dish with graham cracker crumbs.

Combine eggs, yogurt, pudding mix and drink mix in a large mixing bowl and beat well by hand or with a mixer. Pour into prepared pie dish. Sprinkle fruit (if using) over the top. Bake for 35-40 minutes or until center is set but still jiggly like Jell-O (not soupy like cream). Cool completely on wire rack and chill thoroughly before serving.

*Note*: For a chocolate cheesecake, use a chocolate pudding mix and replace the drink powder with 3 tablespoons Splenda or Stevia and 1/3 cup sugar free chocolate syrup such as Hersheys.

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