**Deanna’s S’mores Cheesecake**

Serves 8

Prep time: 5 minutes

SmartPoints per serving: **③ ② ②**

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 (white chocolate preferred)

½ cup Jordan’s Skinny Syrups Sugar Free Toasted Marshmallow syrup

48 mini marshmallows

119 lily’s mini dark chocolate chips (or 4 points of your favorite chocolate chips)

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 syrup in a large mixing bowl and beat well by hand or with a mixer. Pour into prepared pie dish. Sprinkle mini marshmallows and chocolate chips 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.

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