HALLI'S PROTIEN BLUEBERRY CHEESECAKE

Servings: 6 | Prep Time: 30 min | Total Time: 31/2 Hours

INGREDIENTS

Graham Cracker Crust

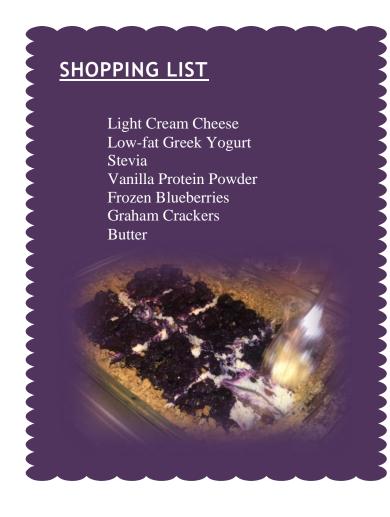
- 1 ½ cups crushed graham crackers
- 3 tbsp Stevia
- 7 tbsp melted butter

Cheesecake Layer

- 3/4 cup low-fat Greek yogurt
- 2 tbsp reduced fat cream cheese, soft
- 1 cup vanilla Protein Powder
- 3 tbsp Stevia

Blueberry Sauce

• 3/4 cup fresh or frozen blueberries



DIRECTIONS

Crust:

o Crush graham crackers into a medium size bowl. Add butter and Stevia. Spread evenly on the bottom and up the sides of a medium size pan.

Cheesecake:

In a separate large bowl, add Greek yogurt, cream cheese, and vanilla protein powder. Stir, then add a ½ cup Stevia. Spread into the pan over the crust that had been already added. Let chill in the fridge for 2 hours.

Sauce:

o After your cheesecake has chilled, pour the blueberries in a small frying pan over medium heat. Stir until a thick consistency. Drizzle over cheesecake. Let it chill for another hour, then serve.