

HALLI'S PROTIEN BLUEBERRY CHEESECAKE

Servings: 6 | Prep Time: 30 min | Total Time: 3^{1/2} Hours

INGREDIENTS

Graham Cracker Crust

- 1 1/2 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

SHOPPING LIST

Light Cream Cheese
Low-fat Greek Yogurt
Stevia
Vanilla Protein Powder
Frozen Blueberries
Graham Crackers
Butter



DIRECTIONS

Crust:

- 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 1/2 cup Stevia. Spread into the pan over the crust that had been already added. Let chill in the fridge for 2 hours.

Sauce:

- 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.