



Chocolate Chiptastic Cheesecake



1/8th of recipe (1 slice): 171 calories, 8g total fat (5.5g sat. fat), 285mg sodium, 19g carbs, 1g fiber, 9.5g sugars, 10.5g protein

Prep: 15 minutes **Cook:** 50 minutes

Cool/Chill: 4 hours

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Ingredients

1/2 cup reduced-fat cream cheese, room temperature
2 cups light/low-fat ricotta cheese
1/2 cup fat-free plain Greek yogurt
1/2 cup (about 4 large) egg whites or fat-free liquid egg substitute
1/4 cup all-purpose flour
3 tbsp. [Truvia spoonable calorie-free sweetener](#) (or another no-calorie granulated sweetener; see *HG FYI*)
2 tsp. vanilla extract
1 1/2 tsp. lemon juice
1/2 tsp. baking powder
1/4 tsp. salt
1/3 cup mini semi-sweet chocolate chips

Directions

Preheat oven to 325 degrees. Spray a 9" springform cake pan with nonstick spray. Wrap foil around the bottom to prevent any condensation from dripping.

In a large bowl, stir cream cheese until smooth. Add ricotta cheese. With an electric mixer set to medium speed, beat until smooth, 1 - 2 minutes. Continue to beat while gradually adding all remaining ingredients *except* chocolate chips. Beat until smooth, another 1 - 2 minutes.

Gently fold in chocolate chips. Pour into the cake pan. Bake until firm and light golden brown, about 50 minutes.

Let cool completely, about 1 hour. Refrigerate until chilled, at least 3 hours.

MAKES 8 SERVINGS

HG FYI: Truvia spoonable calorie-free sweetener is about twice as sweet as sugar. If using a no-calorie granulated sweetener that measures cup-for-cup like sugar instead of Truvia, double the amount called for in this recipe.

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