

# Yogurt Cheesecake

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*It's hard to believe cheesecake can taste this good and still be low-fat. Tangy plain yogurt complements light cream cheese and skim ricotta cheese, giving you the taste of cheesecake without the calories. Top with fresh fruit for a seasonal treat that will take center stage.*

## Ingredients:

½ c. graham cracker crumbs  
1 Tbsp butter, melted  
1 (8 oz) package light cream cheese  
1 (8 oz) package part-skim ricotta cheese  
½ c. sugar  
1 tsp vanilla  
3 egg whites  
½ c. nonfat plain yogurt  
¼ c. sugar  
½ tsp vanilla

## Directions:

1. In small bowl, combine graham cracker crumbs and butter. Pat into the bottom of a 9-inch springform pan coated with nonstick cooking spray. Preheat oven to 350 degrees F.
2. In a mixing bowl combine cream cheese and ricotta until well blended. add sugar and vanilla and mix well.
3. in another mixing bowl beat egg whites until soft peaks form. Fold egg whites gradually into cheese mixture until well combined. Pour batter into pan and bake for 45-50 minutes. Remove from oven and cool.
4. In small saucepan combine yogurt, 4 c. sugar, and ½ tsp vanilla. Simmer over low heat and whisk until smooth and creamy. Cool.
5. Top cheesecake with cooled yogurt topping and chill 4-6 hours or until set. Remove from pan and serve, chilled.

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