

Extra Light & Smooth Cheesecake



Ingredients

- 1 sleeve low-fat graham crackers
- 1 (16-oz.) container low-fat cottage cheese
- 1/2 cup sugar (see note)
- 2 eggs
- 2 teaspoons lemon juice
- 2 teaspoons Gefen Vanilla Extract
- 2 tablespoons Gefen Cornstarch
- 1 (5.5-oz.) container plain nonfat Greek yogurt

Garnish

Shavings of bittersweet chocolate, such as deeBest premium chocolate in caramel flavor

Directions

Preheat oven to 350°F. Spray a 9-inch disposable or springform round pan with nonstick cooking spray. In the bowl of your food processor, blend graham crackers until finely ground and press into the pan. In the food processor (or in your blender), blend cottage cheese and sugar for a few minutes, until very smooth. Add eggs, vanilla, cornstarch, and Greek yogurt, and blend again until well combined. Pour over graham cracker crumbs. Bake for 38 minutes. Turn off oven. Leave cheesecake in oven for approximately 2 hours to set.

Tip: If you use a 9-inch springform pan, I highly recommend doubling the cheese mixture for added height.

Variation: If you are watching your sugar intake, I tried this recipe with 1/3 cup sugar substitute (such as Truvia, Stevia, Xylitol, or Splenda) and it was perfectly fine for those accustomed to eating low-sugar treats. The half cup of sugar is still considerably less than in most other cheesecakes.

Whisk by Ami Magazine | Chef Elky Friedman