



LITE CHOCOLATE CHIP CHEESECAKE

Advanced Lifestyle

INGREDIENTS

½ cup low-fat cottage cheese

1 TBS vanilla extract

1 TBS sugar substitute (such as Splenda)

4 TBS Philadelphia "1/3 less fat" Cream Cheese

½ cup egg whites

2 TBS sugar-free chocolate chips

For the crust:

¼ cup graham cracker crumbs

1 TBS light butter

INSTRUCTIONS

—Blend cottage cheese, vanilla extract, zero-calorie sugar substitute, 1/3 less fat cream cheese, and egg whites with a mixer. Stir in 2 chocolate chips.

—Combine graham cracker crumbs with melted butter, and press into bottom of a 6-inch round cake pan.

—Top the crust with the cottage cheese mixture.

—Bake at 350° for 35 minutes. Chill for 30 minutes. Top with 2 TB chocolate chips.

SERVING INFO: (Yields 4 servings) 1/4 pie = 1 M, ½ G

See recipe photo at [Instagram](#) and [Facebook](#).