



LIGHT CHEESE CAKE

Intermediate Lifestyle

Ingredients

4 containers (2-1/2 lb.) Tnuva Creamy Soft Cheese 5% Milk Fat
3 eggs, separated
2 TBS instant vanilla pudding
1 TBS cornstarch
18 small packets Splenda
whole lemon peel, grated
1 TSP vanilla extract (or 1 packet vanilla sugar)

Instructions

1. Mix well the cheese, egg yolks, lemon peel, pudding, cornstarch and Splenda.
2. Whip the egg whites with the vanilla extract until firm, and fold into the cheese mixture until it's combined well. Pour into a round 10" Pyrex dish.
3. Bake cake for 10 minutes on 340°; lower the oven to 320°, and bake for another hour.
4. Turn off the oven, take a knife and slice under the cake to release it from the pan, and put cake back in the oven for an hour. Cool before serving.

Portion-Per-Serving Information (Yields 12 servings)

1 serving = 1/12 slice = 1 G