



## 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

**Blue Plan (Freestyle™) SmartPoints®** value 7\*

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

**Cool/Chill:** 4 hours



Tagged: [Dessert Recipes](#), [Vegetarian Recipes](#), [Four or More Servings](#)

### 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.

**SmartPoints®** value\* not what you expected? We follow the same method as Weight Watchers when calculating recipe values: We add up the **SmartPoints®** values\* of the individual ingredients using the Recipe Builder. (Many foods have a value of zero and remain zero in recipes.)

\*The **SmartPoints®** values for these recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by Weight Watchers International, Inc., the owner of the **SmartPoints®** trademark.