



Red, White & Blue Cheesecake



1/8th of recipe (1 slice): 151 calories, 5.5g total fat (3.5g sat fat), 297mg sodium, 18.5g carbs, 1.5g fiber, 7.5g sugars, 10.5g protein

Green Plan [SmartPoints](#)® value 5*

Blue Plan (Freestyle™) [SmartPoints](#)® value 4*

Purple Plan [SmartPoints](#)® value 4*

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

Cool/Chill: 4 hours



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

Ingredients

Cheesecake

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 egg whites
1/4 cup all-purpose flour
3 tbsp. Truvia spoonable calorie-free sweetener (or another no-calorie granulated sweetener; see HG FYI below)
2 tsp. vanilla extract
1 1/2 tsp. lemon juice
1/2 tsp. baking powder
1/4 tsp. salt

Topping

4 low-fat graham crackers (1 sheet), finely crushed
1 cup sliced strawberries
1 cup blueberries

Directions

Preheat oven to 325 degrees. Spray a 9" springform cake pan with nonstick spray.

Wrap foil around the bottom of the pan to prevent any condensation from dripping into the oven.

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 cheesecake ingredients. Beat until smooth, another 1 - 2 minutes.

Evenly pour mixture 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.

Top with crushed graham crackers and fruit. Release springform, slice, and serve.

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.

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Author: Hungry Girl

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