



Light Lime Cheesecake Squares

MyPlate2Yours - Lynn Dugan

Ingredients

11 rectangular sheets graham crackers
5 tablespoons Earth Balance (or butter), melted
12 ounces non-fat cream cheese
1-1/2 cups 2% fat Greek yogurt
3/4 cups sugar
1-1/2 tablespoons lime zest (about 4 limes)
1/4 cup plus 2 tablespoons lime juice
2 large eggs

Directions

Preheat oven to 350 degrees. Lightly coat 9×13 baking pan with cooking spray. In a food processor, process graham crackers into crumbs. Pour melted Earth Balance through the feed tube and process until just combined. Transfer mixture to baking dish. Press into bottom to form an even layer. Bake until edges are very light brown, after about 10 minutes. Transfer pan to a baking rack to cool.

Reduce oven temperature to 325 degrees. In clean food processor bowl, add cream cheese and yogurt. Process until smooth. Add sugar, lime juice and zest. Pulse to combine, scraping sides of bowl, as needed. Add egg and pulse until just combined. Pour mixture to evenly cover graham cracker crust. Bake until edges are slightly brown and center is set, about 45 minutes. Transfer to a baking rack to cool.

When cool, squares can be cut and served. Or, to enjoy the next day, cover the pan with plastic wrap and refrigerate. Enjoy!