

BLUEBERRY LEMON CHEESECAKE SQUARES

SERVES: 16 | SERVING SIZE: 1 square | PREP: 15 minutes | READY: 50 minutes (not including chilling time)

INGREDIENTS

Crust

- Vegetable oil cooking spray
- 1 cup graham cracker crumbs (6 plain graham cracker sheets, crushed into crumbs)
- 1 tablespoon granulated sugar
- 2 tablespoons spreadable butter and oil blend (such as Challenge Spreadable Butter), melted

Batter

- 1 cup part-skim ricotta cheese
- 8 ounces reduced-fat cream cheese, softened
- 3/4 cup granulated sugar
- 1/4 teaspoon kosher salt
- 1 large egg
- 2 teaspoons lemon zest
- 1 tablespoon fresh-squeezed lemon juice
- 2 teaspoons vanilla extract
- 1 1/3 cups fresh blueberries, divided



DIRECTIONS

Preheat oven to 350 degrees. Line a 9-inch square baking pan with foil, leaving enough overhang on sides to easily lift whole chilled cheesecake out of pan. Spray foil with cooking spray.

To prepare crust, place 6 graham cracker sheets in a zip-top bag and crush into fine crumbs using a rolling pin. In a bowl, stir together graham cracker crumbs, sugar (1 tablespoon), and melted butter and oil blend. Add crumb mixture to prepared pan and press into bottom of pan. Bake crust in preheated oven for 6 to 8 minutes. Remove crust from oven and allow to cool while preparing batter.

To prepare batter, place ricotta cheese in a food processor and process until smooth, about 1 to 2 minutes. Add whipped ricotta cheese and softened cream cheese to a large bowl and using a hand mixer, beat until smooth. Add sugar (3/4 cup), salt, egg, lemon zest, lemon juice, and vanilla extract and beat until smooth. Gently fold in 1 cup blueberries. Evenly pour batter over graham cracker crust. Bake 35 minutes, or until cheesecake filling is set but slightly jiggly in the center. Remove from oven and allow to cool at room temperature for 1 hour. Refrigerate at least 6 hours before cutting.

Using foil overhang, lift cheesecake out of pan and place onto cutting board. Cut into 16 squares. For clean cuts, run knife under hot water and dry with a cloth after each cut. Using remaining 1/3 cup blueberries, garnish each square with 2 blueberries and serve.

NUTRITION INFORMATION PER SERVING

143 calories, 6 g total fat, 3 g saturated fat, 0 g trans fat, 28 mg cholesterol, 145 mg sodium, 18 g total carbohydrate, 1 g dietary fiber, 13 g total sugars, 11 g added sugars, 4 g protein, 0 mcg (0%) vitamin D, 55 mg (4%) calcium, 0 mg (0%) iron, 32 mg (0%) potassium

