

No Bake Cherry Cheesecake

Dessert



THE OHIO STATE
UNIVERSITY

WEXNER MEDICAL CENTER

Serves: 8

Items Needed: medium bowl, measuring cups, measuring spoons, spatula, hand mixer or whisk, small sauce pot, spoon

Ingredients:

- 1 9-inch graham cracker crust- pre made is fine
- 8 ounces fat free cream cheese
- 4 ounce no fat plain greek yogurt
- 1/2 can sweetened condensed milk
- ¼ cup lemon juice
- 1 tbsp vanilla extract
- 1 ½ cups frozen cherries
- 1 tsp sugar (optional)



Directions:

1. Add cream cheese and greek yogurt in a medium bowl, using a hand mixer or whisk stir until well blended
2. Add condensed milk, lemon juice and vanilla extract to cream cheese and greek yogurt mixture, mixing well.
3. Pour filling into 9-inch pre-made graham cracker crust
4. Let sit in refrigerator for at least 2 hours
5. While pie is chilling and firming up, cherry topping can be made
6. Take 1 ½ cups frozen cherries and warm over medium-low heat on stove
7. Let cherries thaw and release juices 4-5 minutes
8. Once cherries are thawed, remove from sauce pan, leaving cherry juice in pan
9. Add 1 tsp sugar to juice, mixing with juice and letting reduce for 2-3 minutes to make a cherry sauce. Pour sauce over cherries and let rest in a bowl.
10. Once pie has chilled for 2 hours, top with cherry sauce.
11. Let chill for at least 1 more hour and pie is ready

Nutrition Information (per 1 slice):

Calories: 283 kcal Fat: 14 g Carbs: 33 g Protein: 7 g Fiber: 0 g Sodium: 200 mg