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## **Chocolate Protein Cheesecake Popsicles**

### **Ingredients:**

1 1/2 scoop Chocolate Ice Cream Protein Powder  
8 oz reduced-fat cream cheese  
1/3 cup almond milk  
1/3 cup 2% Greek yogurt  
1/4 cup graham cracker crumbs  
1/4 cup milled flaxseed  
2 heaping tbsp coconut oil

### **Utensils:**

6, 3 oz Dixie cups  
Popsicle sticks

### **Directions:**

1. In a bowl, add graham cracker crumbs, milled flax seed, and coconut oil. Mix well until it begins to stick together. Set aside.
2. In a food processor or blender, mix protein powder, cream cheese, almond milk, and Greek yogurt.
3. Pour the cheesecake mixture into the individual Dixie cups, leaving about 3/4 of an inch at the top for the crust.
4. Pack the graham cracker crumbs onto the top of the Dixie cups and pat down so it sticks to the cheesecake batter and is compact.
5. Slide a Popsicle stick through the middle of the Dixie cup.
6. Freeze cups for at least 5 hours. For better results, freeze overnight before your picnic.
7. Enjoy!