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Cottage Cheese Cheesecake

Ingredients:

1/2 cup graham cracker crumbs
1 cup Splenda
2 tbsp light butter, melted
3 cups low-fat cottage cheese
2 cups egg whites
16 oz. fat-free cream cheese
2 cups sliced strawberries
2 tbsp sugar-free strawberry jam

Directions:

1. Preheat oven to 325 degrees F.
2. Mix the graham cracker crumbs, 2 tbsp. of the Splenda and butter in a small bowl.
3. Press mixture firmly into the bottom of a 9-inch spring-form pan, to form crust.
4. In a blender, mix cottage cheese and 1/2 cup of egg whites.
5. Beat cream cheese, 3/4 cup of Splenda, and 1 1/2 cups egg whites until well blended.
6. Add in the cottage cheese mixture and continue to beat until combined.
7. Pour cheese mixture over the crust and then place in the oven for about 80 minutes.
8. Once cake is done, cool for 20-30 minutes.
9. While cake is cooling, slice strawberries and mix with jam.
10. Pour this strawberry mixture over top of the cheesecake and serve.