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Peppermint Oreo Protein Cheesecake

Ingredients:

Crust:

- 3 cups (84 g) plain Cheerios
- 1/4 cup (20 g) unsweetened cocoa powder
- 1/2 cup unsweetened almond milk
- 1/4 cup granulated Stevia (or erythritol, xylitol, etc.)

Cheesecake filling:

- 1 brick (224 g) reduced-fat cream cheese, room temperature
- 1-1/2 cups (340 g) plain, nonfat Greek yogurt
- 1 cup (227 g) 1% cottage cheese
- 2 large whole eggs
- 2 scoops (68 g) MusclePharm Vanilla Combat Powder
- 1/2 cup granulated Stevia (or erythritol, xylitol, etc.)
- 2/3 package (20 g) sugar-free cheesecake pudding mix
- 1 tsp vanilla extract
- 1/2 tsp ground cinnamon
- 4 Oreos (I used Winter Edition)
- 2 peppermint candy canes (28 g)

Notes:

For the cottage cheese, 4 percent, 2 percent, or even fat-free would work. I used what I had.

You can substitute Cheerios for an equal amount of another cereal, such as brown rice cereal.

Directions:

1. Preheat oven to 300 F. Start by making the base for the cheesecake.
2. Add Cheerios, cocoa powder, and Stevia to a food processor and blend until mostly smooth. Add 1/4 cup of almond milk and blend until mixed in. Add remaining almond milk and blend again until it forms a thick, dough-like consistency.
3. Press crust into the bottom of an 8-inch springform pan sprayed with cooking spray.
4. Bake for 7 minutes and set aside to let cool.
5. To make filling, add cream cheese, Greek yogurt, and cottage cheese to food processor. Blend until smooth. You do not want there to be any clumps of cream cheese or cottage cheese.
6. Add eggs and vanilla extract. Pulse a few times until eggs are mixed in. Next, add protein powder, Stevia/sweetener, sugar-free pudding mix, and cinnamon. Blend until everything is mixed together and incorporated.
7. Use a spoon and lightly break up candy canes and Oreos into smaller chunks. Add Oreos and candy cane pieces. Pulse until Oreos and candy canes are completely mixed and no longer in large pieces.
8. Make sure crust has cooled, then pour batter over crust.
9. Bake for 60 minutes at 300 F. Take cheesecake out of oven and let cool for 2-3 hours, then refrigerate for 4-5 hours. I prefer to let it sit in the fridge overnight to completely set.
10. Slice into 8 pieces and enjoy.