



S'mores Protein Cheesecake

Ingredients

- Eggs 2 large
- Vanilla protein powder 2 scoops
- Fat-free vanilla Greek yogurt 10.6 oz.
- Fat-free cream cheese 12 oz.
- Sweetener 1/4 cup
- Vanilla extract 1 tsp
- Lemon juice 2 tsp
- Ground cinnamon 1/2 tsp
- Miniature marshmallows 2/3 cup
- Peanut butter 1 tbsp
- Light brown sugar 1 tsp
- Semi-sweet chocolate 4 pieces
- Low-fat honey graham crackers 2 full sheets



Notes:

- Use a chocolate protein powder for more of a chocolatey taste.
- Use plain Greek yogurt to cut down on the sugar in the recipe.

Directions

1. Preheat oven to 325 degrees F (162 degrees C).
2. Break up semi-sweet chocolate pieces into a large bowl. Add all ingredients except honey graham crackers.
3. Mix everything together (using a hand mixer makes things a lot easier).
4. Line a 6x2 round cake pan with some parchment paper, pour the mix in, and top with crushed honey graham crackers.
5. Bake for 30-35 minutes.
6. Reduce temperature to 200 degrees F (93 degrees C) for another 50-60 minutes.
7. Remove cheesecake and let it cool.
8. Once cooled, wrap it up and put it into the fridge overnight (or a couple hours if you can't wait that long). Mouth-gasm!