



When Life Gives You Lemons, Make Cheesecake

Crust Ingredients

1 1/4 cups ground almonds
2 tbsp melted light butter
3 tbsp Splenda
1/2 tsp vanilla extract

Filling Ingredients

3 packages cream cheese, 2 ultra-low-fat packages, one regular
1 1/2 cups Splenda or Stevia
1 tsp vanilla extract
1/4 tsp salt
2 eggs, room temperature
4 egg whites, room temperature
1/4 cup lemon juice
1 tbsp lemon zest
1/4 cup evaporated skim milk

Topping Ingredients

1 cup Greek yogurt
juice and zest from one squeezed lemon
1/3 cup Splenda or Stevia

Begin by heating the oven to 375 degrees Fahrenheit. Next, spray the sides and bottom of a Springform pan with non-stick spray, and wrap the pan in foil to protect it from leaking during cooking. Then combine the almonds, butter, Splenda and vanilla extract together to form the crust, and press this into the bottom of the pan. Bake the crust for 8 minutes and then remove it from the oven. Now turn the oven down to 350 degrees.

From here, beat the cream cheese in a separate bowl until light peaks start to form (like small mountains), and then add the sweetener, vanilla, salt and eggs. Beat the ingredients together very well, scraping the sides of the bowl as you go. Then add the lemon juice,

zest and evaporated milk and continue to beat until the mix is well blended. Next, pour this mixture over the crust. Then place a large pan (larger than the Springform pan) halfway filled with water into the oven, and place your cake pan into that pan to bake everything for about an hour.

While that stuff is baking, beat together the Greek yogurt, lemon juice and zest along with your sweetener, and set it aside for later. Once the cheesecake is done, remove it from the oven, spread over the topping and then bake it for another 10 minutes. After that, you can remove the cheesecake from the oven and chill it overnight before serving. Top it all off with a little extra lemon zest for some added flavor!