

Low-Point Chocolate Cheesecake

Ingredients:

- 1, 8 oz. package cream cheese (1/3 less fat)
- 1/3 cup Splenda granulated sugar substitute
- 1 egg
- 1/2 cup milk-chocolate morsels/chips, melted
- 1/2 cup strawberry light yogurt (without the fruit chunks)
- 1 Tbs unsweetened cocoa
- Cool whip
- Pam cooking spray

Preheat oven to 350 degrees. Spray Pam cooking spray in 12 muffin tins. Beat cream cheese with sugar until well blended. Beat in egg, melted chocolate, yogurt, and cocoa. Spoon batter in muffin tins and bake about 25 minutes or until set. Cool on rack and refrigerate overnight. Remove carefully, add a dollop of cool whip, and enjoy. **Note:** These tend to stick to the pan if not sprayed well with Pam cooking spray. This happened to me and made me think the next time I try this I might line the muffin tin with parchment paper sprayed with Pam and then spoon in mixture before refrigerating.

Total servings = 12

Serving size = 1

Points per serving = 2.8

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)