

## Chocolate Chip Cheesecake Bars

*Cheesecake. Chocolate chips. Dessert! My goodness, I am already dreaming about the creamy texture and rich flavor. Sweets can fit into a healthy regime. When I can make sweets in a lower calorie or healthier way, I do. If not, I enjoy the real-deal and move on. Thanks to this recipe modification, you can indulge without going way overboard on calories though! Not to mention the Greek Yogurt is a great source of probiotics. Hello, gut health and hello calorie-friendly sweets.*

### **Ingredients:**

¼ cup	Graham cracker crumbs
2 tbsp	Lite butter (I use the Lite I Can't Believe It's Not Butter)
8 oz	Fat free cream cheese, softened
¾ cup	Non-fat vanilla Greek yogurt
2 large	Eggs
¼ cup	Stevia
2 tbsp	All-purpose flour
1 tbsp	Lemon juice
1 tbsp	Vanilla extract
½ cup	Mini chocolate chips

### **Directions:**

1. Preheat the oven to 350 degrees F. Line the bottom and sides of an 8x8 square pan with aluminum foil or parchment paper.
2. For the crust, pour the graham cracker crumbs in to a large bowl and mix with butter. Press the mix into the 8x8 pan. Set in the fridge.
3. In the meantime, start on the filling. Beat the cream cheese for 1 minute with a hand or stand mixer. Beat in the Greek yogurt, egg, Stevia, and flour. The mix should be smooth and creamy.
4. Beat in the vanilla and lemon juice. Beat for an additional minute. Gently mix in the chocolate chips.
5. Remove the crust from the fridge. Evenly pour and spread the filling over the crust.
6. Bake the bars for 25 minutes. Cover the cheesecake with aluminum foil for 15 minutes to keep the cheesecake from browning. Remove from the oven.
7. Allow the bars to cool at room temperature for 20 minutes.
8. Chill them in the fridge for at least 3 hours. After that, lift the foil out of the pan and cut in to squares. To store, put the squares in an air tight container. They keep well for 7 days in the fridge.

Servings: 12 bars

Serving size: 1 bar

Chocolate Chip Cheesecake Bars		
Nutrition Facts		
Serving Size: 1 Bar		
Amount Per Serving		% Daily Value*
Calories	125.7 kcal	6 %
Total Fat	5 g	8 %
Saturated Fat	2.2 g	11 %
Trans Fat	0.1 g	
Cholesterol	34.2 mg	11 %
Sodium	171.1 mg	7 %
Total Carbohydrate	15.3 g	5 %
Dietary Fiber	0.9 g	4 %
Sugars	9.1 g	
Protein	5.3 g	11 %
Vitamin A	7 % • Vitamin C	8 %
Calcium	11 % • Iron	6 %

\* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

Full Info at [cronometer.com](http://cronometer.com) </>