Chocolate Chip Cheesecake Bars

Chocolate. 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:

- ¾ 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
- ¼ 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.
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