

Almost No-Bake Strawberry Cheesecake

THM-Friendly: S

Cheesecake:

- 1-8 ounce package of 1/3 less fat cream cheese (Neufchatel), softened
- 1/2 cup THM [Gentle Sweet](#)
- 1 tsp. [vanilla extract](#)
- 1/2 cup non-fat plain Greek yogurt
- 1/2 cup heavy cream

- one recipe of Simple Simon Pie Crust from Trim Healthy Cookbook pg 324 baked at 350° for 15 minutes

Add all the cheesecake ingredients to a mixing bowl and mix on high for 3-4 minutes. Pour into the cooled crust. Refrigerate for 4-6 hours or overnight. Serve with the strawberry sauce.

Strawberry Sauce:

- 2 cups strawberries, fresh and sliced
- 6 Tbsp. water
- 3 Tbsp. THM Super Sweet
- 1/4 tsp. [xanthan gum](#)

Simmer the berries, water, and Super Sweet on low until the strawberries are tender and falling apart. Add the xanthan gum, whisk well, and simmer for 5 more minutes. Let cool.

enJOY!

