

Creamy Cheesecake

*Bake Yourself Happy
Best of the Best Minnesota Cookbook*

GRAHAM CRACKER CRUST

*1 1/3 cups graham cracker
crumbs*

1/3 cup margarine, melted

1/3 cup white sugar

CHEESECAKE

2 packages (8 ounce ea)

cream cheese, softened

2 cups low-fat vanilla yogurt

2 large eggs

2 large egg whites

1 cup white sugar

4 tablespoons white flour

*1/4 cup chocolate syrup (ice
cream topping)*

Preheat the oven to 350 degrees.

In a medium mixing bowl, using a large fork, stir together the graham cracker crumbs, margarine and sugar. Press the mixture into the bottom of the springform pan. Set aside.

In a large mixing bowl, using a large fork, stir the cream cheese and yogurt. One at a time, add the eggs and egg whites, stirring until smooth after each addition. Add the sugar and flour, mixing until well combined. Reserve 1/3 cup of the batter and place in small mixing bowl.

Add the chocolate syrup to the reserved batter. Blend well.

Pour the egg and cheese mixture over the graham crust, spreading evenly. Pour the reserved chocolate-cheese batter over the top. Using a knife, swirl the chocolate and white batters together making a marbled design.

Bake for one hour. Turn off the oven, letting the cheesecake sit in the oven for one additional hour. Remove from the oven. Place the pan on a rack to cool completely.

Cover with foil. Refrigerate for three hours or more before serving.

When ready to serve, remove the foil and sides of the springform pan. Using a knife dipped in hot water, cut into serving-size wedges. (Dip the knife in the hot water before and after each cut to prevent the cake from sticking to the knife).

Store the leftovers, covered, in the refrigerator.

Per Serving (excluding unknown items): 2923 Calories; 243g Fat (74.2% calories from fat); 66g Protein; 124g Carbohydrate; 4g Dietary Fiber; 933mg Cholesterol; 3001mg Sodium. Exchanges: 7 Grain(Starch); 7 1/2 Lean Meat; 44 1/2 Fat.