

Pound Dropper's White Chocolate Oreo Cheesecake

Pound Dropper's White Chocolate Oreo Cheesecake



Serves 8

Blue – 2 points per slice

Purple – 2 points per slice

Green – 3 points per slice

- 3 eggs
- 2 tsp vanilla
- 3 Tbsp 1:1 zero calorie sweetener such as Lakanto Monkfruit
- 3 cups non fat, plain Greek yogurt
- 1 1 oz box Jello Sugar Free White Chocolate Pudding Mix
- 3 Tbsp sugar free yellow cake mix
- 10 oreo thins, crushed

1. Preheat oven to 375. Spray a 9 inch springform pan or a 9 inch pie plate with nonstick spray.
2. In a large bowl, beat eggs, sugar substitute and vanilla with an electric mixer.
3. Add yogurt, jello pudding mix and cake mix. Beat well.

4. Fold in crushed Oreos
5. Spread in prepared pan
6. Bake for 30 minutes at 375. Middle may jiggle slightly but will set up upon cooling.
7. Remove from oven and let cool for 20 minutes. Cover with plastic wrap and chill in fridge for at least 12 hours, but overnight is better, before serving.
8. Cut into 8 pieces. Store for up to a week in fridge and freeze for up to 30 days