

S'MORE CHEESE CAKE

INGREDIENTS

- 10 Graham crackers (low fat) (divided)
- 3T Sugar
- 3/4 C Sugar **OR** Coconut Sugar
- 3 T Margarine (Earth Balance) (melted)
- 3 pkg Cream cheese **OR** Neufchatel (8 oz) (softened)
- 1 t Vanilla
- 3 Eggs
- 2 C Miniature marshmallows (divided)
- 1 1/2 C Semi-Sweet Chocolate Chunks (divided)



BAKING INSTRUCTIONS

- 1 Pre-heat oven to 325 F if using a silver 9 inch springform pan **OR** to 300 F if using a dark non-stick 9 inch springform pan
- 2 Chop 2 of the crackers & set aside for later use
- 3 Finely crush remaining 8 crackers
- 4 Mix graham crumbs, 3 T of the sugar & the melted margarine
- 5 Press firmly onto bottom of pan & bake for 10 min & then allow to cool
- 6 In a large bowl, use an electric mixer to beat the cream cheese, the remaining 3/4 C sugar & the vanilla on medium speed until well blended
- 7 Add eggs, 1 at a time, mixing on low speed after each addition egg is blended
- 8 Stir in 1 C of the marshmallows & 1 C of the chocolate chunks
- 9 Pour over crust & sprinkle with the 2 reserved chopped crackers
- 10 Add the remaining 1/2 C of chocolate chunks & the remaining 1 C of marshmallows.
- 11 Bake 50 to 55 min or until center is almost set
- 12 Run knife or metal spatula around rim of pan to loosen cake
- 13 Cool before removing rim of pan
- 14 Refrigerate for 4 hours or overnight
- 15 Store leftover cheesecake in refrigerator

NOTES

- 1 Neufchatel has 1/3 less fat than regular cream cheese
- 2 Neufchatel can also enhance the flavor of many healthy recipes

