

From Lisa's Kitchen: Low-Fat Chocolate Cheesecake

This is a simple, yet satisfying chocolate dessert. It's best made the day before eating so it has time to sit. Adapted from Weight Watchers.

Low-fat Chocolate Cheesecake

Serves 8

1 prepared chocolate cracker pie crust
2⅓ cups part-skim ricotta cheese
4 ounces non-fat cream cheese
½ cup sugar
¼ cup unsweetened cocoa powder

1 egg
3 tablespoons all-purpose flour
1 tablespoon pure vanilla extract
2 tablespoons mini semisweet morsels

Preheat oven to 300°. Place prepared crust on a cookie sheet.

In a food processor, purée the ricotta, cream cheese, sugar, cocoa, egg, flour, and vanilla until evenly mixed. By hand, stir in the mini morsels.

Pour mixture into prepared pie crust. Bake until a knife inserted in the center comes out clean, about 1¼ - 1½ hours. Cool completely then refrigerate, covered, for at least 3 hours.