

Vanilla High Protein Cheesecake



Ingredients

- 2 6.7oz containers Chobani® 20G Protein Greek Yogurt Vanilla
- 2 eggs
- ¼ cup cornstarch
- 1 tablespoon granulated sugar
- 1 tablespoon confectioners' sugar
- ½ cup blueberries, raspberries, and sliced strawberries

Instructions

Step 1

Preheat oven to 350°F.

Step 2

Spray the interior of a 6-inch round springform pan with cooking spray and then line it with a large sheet of parchment paper so that it comes up slightly above the pan.

Step 3

In a large bowl, whisk yogurt, eggs, cornstarch, and sugar until no lumps remain.

Step 4

Pour batter into the prepared baking pan. Bake for 25 minutes, or until cake is almost stable. Let cake cool at room temperature for about 30 minutes; then, chill in the fridge for at least 1 hour.

Step 5

Sprinkle confectioners' sugar and top with sliced berries.