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Cherry Cheesecakes

Celebrate Valentine's Day with this sweet and creamy, yet light, dessert.



PER SERVING | PREP: 20 MIN | COOK: 15 MIN | SERVES 12

$\frac{3}{4}$ cup graham cracker crumbs
2 Tbsp light butter, melted
 $\frac{2}{3}$ cup low-fat cream cheese
6 Tbsp fat-free cream cheese
3 Tbsp fresh lemon juice

▲ 2 large egg whites
1½ tsp vanilla extract
 $\frac{1}{2}$ cup sugar
 $\frac{3}{4}$ cup light cherry pie filling

Place 12 cupcake liners in a cupcake pan. Preheat oven to 375°F.

In a small bowl, combine graham cracker crumbs and butter; mix well. Spoon 1 tablespoon of crumb mixture into bottom of each liner and press down gently; refrigerate until ready to use.

In a medium bowl, using an electric mixer, beat both types of cream cheese together until fluffy. Add lemon juice, egg whites, vanilla extract, and sugar; beat until smooth.

Spoon cream cheese mixture evenly into liners; bake until set, about 15 minutes. Remove from oven and allow to cool.

Top each cheesecake with 1 tablespoon cherry pie filling. Yields 1 cheesecake per serving.