



HEALTHY MAKEOVER

No-Bake Cheesecake

Move over, New York cheesecake—there's a newcomer in town. One that has fewer than half the calories and less than 60 percent of the fat, but still boasts the classic's luscious decadence. (A single NY slice saddles you with 20 grams of saturated fat; ours, a mere 7.) The sugary glaze is gone, in favor of fresh raspberries. And with no need to bake, it's a guilt-free treat any fast-moving city (or country) slicker could love.

Active time 20 minutes
Total time 35 minutes plus chilling
Makes 12 servings

- 24 reduced-fat vanilla wafers**
- 2 Tbsp. butter or margarine, melted**
- 1 envelope unflavored gelatin**
- 1 lg. lemon**
- 3 Tbsp. plus ¼ c. water**
- 2 pkgs. (8 oz. each) reduced-fat cream cheese, softened**
- ¾ c. sugar**
- 1 tsp. vanilla extract**
- 1½ c. low-fat buttermilk**
- Raspberries, for garnish**

1. Lightly coat 9-in. springform pan with cooking spray. Line bottom with parchment paper; spray paper. In food processor with knife blade attached, pulse wafers until fine crumbs form. Add butter; pulse until well combined. Transfer to prepared pan; press onto bottom in even layer. Refrigerate.

2. In small bowl, evenly sprinkle gelatin over 3 tablespoons water. Let stand 5 minutes. Meanwhile, from lemon, grate 2 teaspoons peel and squeeze 1 tablespoon juice. In 1½-quart saucepan, heat juice and water to boiling on medium-high. Remove from heat. Immediately add gelatin mixture; stir until dissolved. Return to small bowl; let cool.

3. In large bowl, with mixer on medium-high speed, beat cream cheese and sugar 5 minutes or until fluffy and smooth. Beat in lemon peel and vanilla. Reduce speed to low. Add buttermilk, then gelatin mixture, in steady stream. Beat 2 minutes or until well combined, occasionally scraping bowl.

4. Pour onto prepared crust. Refrigerate, uncovered, 4 to 6 hours or until set. Run knife around side of pan; unmold cheesecake. Serve with raspberries.

EACH SERVING 🍴 About 210 calories, 6 g protein, 21 g carbohydrate, 12 g total fat (7 g saturated), 0 g fiber, 35 mg cholesterol, 240 mg sodium.

Photographs, from left: KATE SEARS, food styling by Michael Pederson, prop styling by Loren Simons; Leigh Beisch/Getty Images (chocolate ice cream in bowl).



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