

Greek Yogurt Cheesecake

Filling:

- 570 g plain Greek yogurt
- 60 g cream cheese
- 113 g honey or maple syrup
- 2 large eggs
- 1 tsp vanilla extract
- Zest of one lemon

Crust:

- 1 C almond meal or crushed graham crackers
- 2 T melted unsalted butter
- Fresh berries or fruit (topping)



1. Preheat the oven to **160°C**.
2. Grease a 23-cm springform pan or line the bottom with parchment paper.
3. In a medium bowl, mix the crushed **graham crackers** or **almond meal** with melted **butter** until the mixture resembles wet sand. Press the crust mixture evenly into the bottom of the prepared pan.
4. In a large mixing bowl, beat the **cream cheese** until smooth.
5. Add the **Greek yogurt, honey (or maple syrup), eggs, vanilla extract, and lemon zest**. Beat until well combined and smooth.
6. Pour the cheesecake filling over the crust in the pan and spread it out evenly.
7. Bake in the preheated oven for **about 45-50 minutes** or until the edges are set, and the center is slightly jiggly but not too much. Turn off the oven and leave the cheesecake inside for **an additional 15 minutes**.
8. Remove the cheesecake from the oven and let it cool to room temperature. Then refrigerate for **at least 3-4 hours** or until completely chilled and set.
9. Once chilled, remove the cheesecake from the pan, slice, and top with fresh berries or fruit before serving.