

STRAWBERRY CHEESECAKE SANDWICH COOKIES

Strawberry Cheesecake Sandwich Cookies

Gluten Free, Low Carb / Diabetes Friendly, Lower Saturated Fat, Lower Sodium, Vegetarian

Serves: 16 (Serving= 1 sandwich cookie)

Nutrition (per serving)

Calories: 103	Total Carbohydrate: 13
Total Fat: 4.5 g	Dietary Fiber: 0.5 g
Saturated Fat: 2 g	Protein: 3 g
Sodium: 120 mg	

Ingredients

- 8 ounces 1/3 less fat cream cheese, room temperature
- 1 - 6 ounce container Yoplait® Greek 100 Calorie strawberry cheesecake yogurt
- 1 teaspoon vanilla extract
- ½ cup finely chopped strawberries
- 32 graham cracker squares (choose gluten free graham crackers for GF version)

Directions

1. Place cream cheese, yogurt, vanilla and strawberries in a medium bowl. Using an electric hand mixer, mix on low for 30 seconds then medium for an additional 30-60 seconds until combined.
2. Spoon cheesecake mixture between 2 graham crackers (about 2 Tablespoons).
3. Refrigerate for at least 1 hour to soften graham crackers.