



# Easy "Light" Strawberry Cheesecake

Servings: **0 servings**

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## Ingredients

- 2 (8 oz pkgs) light cream cheese, softened
  - 1/2 cup sugar
  - 1/2 tsp. vanilla
  - 2 eggs
  - 1 (9-inch) graham cracker pie shell
  - 1/2 cup light sour cream
  - 3 cups strawberries, sliced and sprinkled with a little sugar
  - 2 tbsp. sugar-free strawberry jam, slightly melted
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## Directions

Preheat oven to 350°F.

In a large bowl, with mixer, mix cream cheese, sugar, vanilla until well blended. Add eggs, mix well. Pour into crust. Cook 40 minutes or until almost set in the middle. Cool.

Refrigerate for 3 hours. Spread sour cream over cake. Drizzle with jam.

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