

LEAN BODY®



Cinnamon Bun Cheesecake

HOW TO MAKE IT

1. Combine all of your ingredients together in a bowl
2. Mix everything together until smooth
3. Take out a 6" cake pan and line it with parchment paper
4. Add your mix into it, top it with whatever you want, and bake it on **325F/162C** for 30-35 minutes
5. Drop your temp to **200F/93C** after 30-35 minutes, and bake for an additional 1 hour
6. Let it cool, wrap it up, and throw it in the fridge for a couple hours

INGREDIENTS

- 16 Ounces (480g) Fat Free Cream Cheese
- 2 Containers (300g) Fat Free Greek Yogurt
- 1 Large Whole Egg
- 2 Large Egg Whites
- 2 Tablespoons Sweetener
- 1/2 Teaspoon Ground Cinnamon
- 2 Scoops (70g) Cinnamon Bun Flavor **Lean Body MRP**

NUTRITION

1 Slice

Makes: 4 Slices

Calories: 272

Fat: 3g

Saturated Fat: 1g

Sodium: 376mg

Carbs: 26.5g

Fiber: 1.7g

Sugar: 14.7g

Protein: 34.7g

TIPS

Cut it with a warm knife!

Top it with fruit, nuts, crushed up cookies, pieces of a Lean Body Bar, etc!

