

## Yogurt Cheesecake

8-oz cream cheese, room temperature  
16-oz Greek-style yogurt, room temperature  
1 cup sugar  
4 large eggs, room temperature  
1 tbsp vanilla extract  
pinch salt

Prebake a graham cracker base into a 9-inch spring form pan (see recipe below); a 9-inch graham cracker pie crust should work fairly well, too. This cheesecake can also be baked without a crust.

Preheat oven to 350F.

In a food processor, blend cream cheese, yogurt, sugar, eggs, vanilla extract and salt until mixture is very, very smooth.

Pour into prepared pan and bake for about 50 minutes, until the cake is set and jiggles only slightly when gently tapped.

Cool to room temperature before refrigerating.