

Ingredients

For the crust:

- 2 cups crushed graham crackers
- 1/2 cup sugar
- 1/2 cup melted butter

Preparation:

Preheat oven to 350 degrees. CRUST: Mix graham crackers and sugar together then add melted butter. Mix well until butter is evenly distributed. Place into 10 inch springform pan and press down and up one inch on the sides with a flat cup. Place in freezer.

BATTER: Mix cottage cheese, milk, sugar, and vanilla extract into large mixing bowl. Don't over mix because you will add too many air bubbles. Fold in grated semi-sweet chocolate and mini marshmallows. Tap mixing bowl against counter 3 times to get rid of the air bubbles you mixed in.

Remove springform pan from freezer and pour batter into pan. Use a rubber spatula to scrape all of the batter out of the bowl. Place on center rack of oven and back for 40 to 45 minutes. Remove from oven and place the mini marshmallows evenly on top and place back into oven. Bake for 10 to 15 minutes or until the marshmallows reached your desired color.

Melt butter and semi-sweet baking chocolate in a double boiler. Drizzle on top of cheesecake after the marshmallows are finished caramelizing. Let cool for 15 minutes then run a knife along side edges and remove the sides. Let cool for about an hour or two then place in refrigerator for at least 3 hours. Slice and enjoy!

*Baking Chocolate: look for lactose free dark chocolate options

For the batter:

- 16 oz LACTAID® Cottage Cheese
- 1 cup LACTAID® Fat Free Milk
- 3/4 cup sugar
- 1 tablespoon vanilla extract
- 1/2 cup sugar
- 3 eggs
- 2oz semi-sweet Baking Chocolate*
- 3 cups mini marshmallows





Lactose Free S'mores Cheesecake

Learn how to make a deliciously
sweet S'mores Cheesecake with
LACTAID® Fat Free Milk.

 Serves
10 Servings

 Prep Time
25 Minutes

Cook Time
55 Minutes

Total Time
1 Hour &
20 Minutes



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