Bubbie's Space

Good Food ♥ Happy Heart ♥ Brighter Days

Two-Ingredient Yogurt Cheescake

Thick Greek yogurt and Biscoff or graham crackers. A simple, no-bake treat that tastes like cheesecake!

PREP TIME	CHILL TIME	SERVINGS
10 minutes	3–4 hours (or overnight)	4 small jars (or 4 servings)

Ingredients

- 2 cups thick Greek yogurt (plain or vanilla)
- 8–10 Biscoff cookies or graham crackers *(plus extra for topping)*

Optional Toppings:

- Biscoff cookie butter (melted)
- Whipped cream
- Crushed cookies
- Fresh fruit (strawberries, bananas)
- Chocolate chips
- Caramel drizzle

Directions

1. **Crush the cookies:** Place most of the cookies in a zip-top bag and crush into crumbs. (Leave a few whole for topping.)
2. **Layer the yogurt:** In small jars or bowls, add a layer of Greek yogurt.
3. **Add the cookies:** Sprinkle a layer of crushed cookies over the yogurt. Gently press them in.
4. **Repeat:** Add another layer of yogurt and more crushed cookies. You can do 2–3 layers depending on the size of your jars.
5. **Top it off:** Drizzle with melted Biscoff cookie butter and add a whole cookie on top.
6. **Chill:** Refrigerate for at least 3–4 hours (or overnight) to let the flavors come together.
7. **Enjoy!** Grab a spoon and enjoy your creamy, cheesecake-like treat!

Bubbie's Tips for the BEST Yogurt Cheesecake

- Use thick Greek yogurt for the best creamy texture.
- Biscoff cookies give an amazing cheesecake flavor, but graham crackers work too!
- Make it your own! Add fruit, chocolate chips, or caramel.
- Try different yogurt flavors like vanilla or honey.
- Perfect for a quick, easy, no-bake dessert!

Simple Ingredients Big Flavor!

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