Skinny Triple Chocolate Cheesecake Bars

**Crust:**

* 1 cup **Glutino Chocolate Vanilla Crème Cookie** crumbs (10 cookies)
* 1 tablespoon coconut oil, melted

**Filling:**

* 1, 8 ounce package low fat cream cheese, room temperature
* ¾ cup plain greek yogurt
* ¼ cup coconut sugar
* ¼ cup cocoa powder
* 1 teaspoon vanilla extract
* 1 ounce dark chocolate, melted
* 2 large egg whites
* ¼ cup mini chocolate chips

**Instructions:**

1. Preheat oven to 350 degrees Fahrenheit and grease the bottom and sides of an 8x8 pan
2. Place the cookies into a food processor and pulse until they turn into fine crumbs. Pour in the coconut oil and blend until combined. Press the crumbs into the pan, creating an even layer. Bake for 8 minutes, cool, and set aside.
3. Wipe out any remaining crumbs in the food processor and add in the cream cheese. Blend until smooth and creamy. Add in the remaining ingredients, except egg whites and chocolate chips, and blend until thoroughly combined. Add in the egg whites and blend until just mixed, stopping periodically to scrape down the sides.
4. Pour filling onto the crust and sprinkle with chocolate chips. Bake for 25 minutes, cool completely at room temperature, then refrigerate until chilled before cutting into bars.

**Tips:**

* I like to make these a day before I plan to serve them. It allows the filling to set and makes them easier to cut.
* Not over mixing the batter once the eggs are added, will help prevent cracks forming on top of the cheesecake as it bakes.