Sugar free Strawberry Cheesecake

Ingredients

- ¾ cup graham cracker crumbs
- 3 tablespoons butter, melted
- ¼ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- 1 (8 oz) package cream cheese, softened
- 1½ cups milk
- 1 (1 oz) package sugar-free cheesecake flavor instant pudding mix
- 2 pints fresh strawberries, sliced

Instructions

1. **Prep the crust:**
   In a medium bowl, mix together graham cracker crumbs, melted butter, cinnamon, and nutmeg until evenly combined. Press firmly into the bottom of an 8-inch pie dish to form a crust. Place in the refrigerator to chill while you prepare the filling.
2. **Make the filling:**
   In a mixing bowl, beat the softened cream cheese with an electric mixer on medium speed until smooth.
   Lower the speed to slow and gradually add the milk—it will look a little watery at first. Scrape down the sides of the bowl as needed.
3. **Add the pudding mix:**
   Beat in the sugar-free cheesecake pudding mix until the filling thickens and becomes smooth and creamy.
4. **Assemble the cheesecake:**
   Spoon half of the filling over the chilled crust. Top with half of the sliced strawberries. Repeat with the remaining filling and strawberries to create layers.
5. **Chill:**
   Refrigerate the cheesecake for at least 1 hour, or until the filling is fully set.