**Lighter strawberry cheesecake pots**

**Serves: 6**

* 85g light digestive biscuits
* 200g light condensed milk
* 1 lemon, juiced
* 150g extra light cream cheese
* 150g tub 0% fat Greek yogurt
* 250g fresh strawberries
* 3 tablespoons strawberry jam
1. Crumble the biscuits in your fingers, not too fine. Divide the crumbs between 6 wine glasses or small tumblers.
2. Place the condensed milk into a bowl and add the lemon juice. Stir together until the mixture has thickened. Whisk the cream cheese and yogurt in a small bowl until smooth then fold in the thickened condensed milk. Spoon the creamy mixture over the biscuits and chill for at least 30 minutes to 1 hour.
3. Chop the berries and mix with strawberry jam. Top the cheesecake with the fruit to serve.