

Sugar Free Cheesecake

INGREDIENTS

Crust

3/4 cup blanched almond flour
1/4 cup coconut flour
1/2 tsp baking powder
1/2 cup coconut oil or butter
1/2 cup Swerve or erythritol
1/2 tsp Celtic sea salt

Cheesecake Filling

8 oz full fat cream cheese at room temperature 227 grams
1/4 cup Swerve 50 grams
1 tsp pure vanilla extract
1 cup heavy whipping cream 240 ml contains 35-40% butterfat

Directions

Crust

Preheat oven to 350°F. Mix the “crust” ingredients and then press into bottom of spring-form pan. Bake crust until done and golden brown. About 10-15 minutes. Place crust in fridge to chill while you make your topping.

Cheesecake Filling

In the bowl of your electric mixer, or with a hand mixer, beat the cream cheese until smooth. Add the Swerve and beat until light and fluffy. Scrape down the sides of the bowl and beat in the vanilla extract. In a clean bowl, beat the whipping

cream until soft peaks form. Gradually fold or beat the whipped cream into the cream cheese mixture. Pour the filling over the chilled prepared crust and smooth the top. Cover and place in the refrigerator for several hours to chill and set. You can top with a sugar free topping before serving or enjoy as is!