

Strawberry Cheesecake

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April 12, 2022



Servings: 10

Graham Cracker Crust

Ingredients:

- 1.5 cups almond flour
- 4 tbsp softened butter
- 1/2 tbsp sweetener
- 1/4 tsp cinnamon

Cheesecake Filling:

Ingredients:

- 16 oz softened cream cheese
- 2 eggs, room temperature

- ¼ cup sour cream
- 1/2 cup sweetener
- 1 tsp vanilla extract
- 1 tbsp lemon juice
- Pinch of salt

Toppings:

- ½ cup Choczero strawberry jam (discount code: lowcarblove)
- Fresh strawberries
- Whipped cream

DIRECTIONS:

1. Preheat your oven to 350F
2. Make your crust by combining your butter, almond flour, sweetener, salt and cinnamon.
3. Using your springform pan, pat the crust down until it is even. Bake for 8-10 minutes.
4. Now, make your filling. Add your cream cheese into your stand mixer (or bowl) and whip for a few seconds until combined.
5. Now, add the rest of your ingredients (eggs, sweetener, vanilla, lemon juice and salt) and mix until combined and silky smooth! This should be a few minutes.
6. Take your crust out and pour cheesecake mixture on top.
7. Bake for 45-50 minutes until it's cooked all the way through. So it doesn't brown too quickly, you can wrap the bottom with aluminum foil. You want

8. As your cheesecake is baking, add your ingredients (besides fresh strawberries) for your strawberry sauce to a medium saucepan. On medium low heat, cook until it starts to thicken, then turn it off the heat and let it cool
9. Add your fresh strawberries and fold in. Set this aside.
10. Take cheesecake out and let it cool for about 20 minutes. Place your strawberry sauce on top and place in fridge. Let it set for 2-3 hours. Add whipped cream and enjoy!

Nutrition:

Calories: 287

- Net Carbs: 3.8g
- Fat: 26g
- Protein: 6.5g