

## Favorite Keto Cheesecake

### INGREDIENTS

For the crust

- 1 ½ cups almond flour, fine
- ¼ cup golden or classic monk fruit sweetener (prefer Lakanto)
- 6 tablespoons butter, melted

For the filling

- 6 packages (8 ounces each) full fat cream cheese, room temperature
- 2 cups powdered monk fruit sweetener
- 5 large eggs room temperature
- 8 ounces sour cream room temperature
- 1 tablespoon vanilla extract
- Grated lemon zest from 1 small lemon (1 teaspoon)

For the topping

- Fresh berries

### INSTRUCTIONS

- Pre-heat oven to 325F. Adjust the rack to the middle of the oven. Combine ingredients crust ingredients. Press crust halfway up the sides of a 10 inch x 4 inch springform pan. Bake for 10-12 minutes or until sides golden. Cool.
- In a large mixing bowl, beat the room temperature cream cheese with a mixer until light and fluffy.
- Add in the sweetener a little at a time and beat.
- Add in the room temperature eggs one at a time and beat until well incorporated.
- Finally, add the lemon zest, vanilla and room temperature sour cream and beat until incorporated.
- Pour the cheesecake mixture into the crust. Bake in pre-heated 325F oven. Check after 50 minutes. The top should no longer be glossy and the center should still be jiggly.
- Turn off the oven and crack the door. Let the cheesecake sit in the oven for 30 minutes. Remove the cheesecake from the oven run a sharp paring knife between the cheesecake and the pan and do not remove the springform. Let sit on the counter for 1 hour.
- Cover and refrigerate for at least 8 hours. Remove the springform pan sides and serve with favorite fresh berries. Makes 12 slices.

### NUTRITION

Serving: 1slice | Calories: 600kcal | Carbohydrates: 7g | Protein: 14g | Fat: 54g | Saturated Fat: 31g | Fiber: 2g

### TIPS

🍓 Powdered sweetener makes a smoother cheesecake. You can make powdered monk fruit sweetener by processing golden or classic monk fruit in the food processor until powdered consistency.

🍓 All ingredients should be at room temperature. Anything that is refrigerated should be left out for at least 2 hours.