

Amazing Low Carb Cheesecake

INGREDIENTS

For the crust

- 1 ½ Cups almond flour
- ¼ Cup Powdered Sweetener
- 1 teaspoon Cinnamon
- 6 Tablespoons Butter, melted

For the filling

- 6 Packages 8 ounces full fat cream cheese, room temperature
- 2 Cups Powdered Sweetener
- 5 Large Eggs (room temperature)
- 8 Ounces Sour Cream (room temperature)
- 1 Tablespoon Vanilla extract



INSTRUCTIONS

1. Pre-heat oven to 325F. Adjust the rack to the middle of the oven. Combine the crust dry ingredients in a medium bowl. Mix in the butter. Pour the crust mixture into a 10 inch x 4 inch springform pan and press halfway up the sides using your fingers. Use a flat bottomed cup to press the mixture into the bottom. Refrigerate the crust for 20 minutes.
2. In a large mixing bowl, beat the room temperature cream cheese with a hand mixer until light and fluffy.
3. Add in the sweetener a little at a time and beat with the hand mixer.
4. Add in the room temperature eggs one at a time and beat until well incorporated.
5. Finally, add in the vanilla and room temperature sour cream and beat until just incorporated.
6. Pour the cheesecake mixture into the crust and even out the top. Bake in the pre-heated oven. Check after 50 minutes.
7. The top should no longer be glossy and the center should still be jiggly.
8. 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 (this is to ensure the cake doesn't stick. Do not remove the springform). Let sit on the counter for 1 hour.

Cover loosely with plastic wrap and refrigerate for at least 8 hours.

Remove the springform pan sides, decorate the top, and serve. Makes 12 slices.

CRUSTLESS LOW CARB CHEESECAKE: To make this without a crust, line the inside of the springform pan with parchment paper. You can also butter the sides and bottom really well. Then continue with the cheesecake as normal.

KETO PUMPKIN CHEESECAKE: Simply replace the sour cream with pumpkin puree and add in 1 teaspoon of pumpkin pie spice.

