

LEMON CHEESECAKE

PREPARATION TIME: 20 minutes | COOKING TIME: 1 hour | SERVINGS: 12

BASE

2 cups (500ml) almond flour
¼ cup (60ml) coconut flour
¼ cup (60ml) desiccated coconut
½ cup (125ml) melted butter
½ tsp (2.5ml) salt

FILLING

400g cream cheese
170g mascarpone cheese
⅔ cup (160ml) erythritol
1 tsp (5ml) vanilla extract
2 large eggs, beaten
juice and zest of 1 lemon

1. Preheat the oven to 180°C. Line a 20cm cake tin with baking paper.
2. For the base, combine the base ingredients in a food processor until crumbly. Alternatively mix by hand.
3. Press the mixture into the base of the tin, using the back of a spoon, ensuring it is even. Bake in the oven for about 10 minutes. Allow to cool.
4. Reduce the oven temperature to 150°C.
5. In a large mixing bowl, combine the filling ingredients until smooth.
6. Pour the filling mixture onto the base and bake for 25 minutes or until set.
7. Remove from the oven and allow the cheesecake to come to room temperature before putting it into the refrigerator to finish setting.



NUTRITION (per serving)

Protein	Net Carbs	Fat	Calories
8.3g (9%)	4g (9%)	32.7g (82%)	345kcal