

Low Carb Lemon Cheesecake

Wake up your tastebuds with this tart & tangy dessert!

Ingredients

Crust:

- 1 ½ cups fine almond flour
- 3 Tbls butter
- ½ cup granulated Splenda (or suitable substitute)
- Dash of salt

Filling:

- 16 oz. light cream cheese, softened
- ½ cup granulated Splenda (or suitable substitute)
- 2 eggs
- Lemon zest (from 1 lemon)
- Fresh lemon juice of half a lemon
- Yellow food color (optional)



Directions

1. Preheat oven to 350 degrees. Spray 8x8 or 7x9 pan or round pie plate with cooking spray.
2. Combine crust ingredients and press into bottom of prepared pan.
3. Bake for 10 minutes and allow to cool.
4. Beat cream cheese until smooth and add remaining filling ingredients. Beat until well mixed. Spread over crust and bake an additional 30-35 minutes or until filling is set. Allow to cool and then chill before serving.

Makes 12 servings

Nutrition Facts:

Calories	197
Total Fat	16.4g
Total Carbohydrates	8.9g
Dietary Fiber	5.5g
Protein	4.5g