



# Keto Lemon Berry Cheesecake

## ingredients

### **Keto Cheesecake Filling**

12 oz Softened cream cheese

1/4 cup Powdered Erythritol

1 Egg

1/8 tsp salt

1 tbsp Lemon juice

1 tsp lemon extract

1/2 cup puree berries (your choice)

### **Crust**

3 tbsp melted butter

3/4 cup almond flour

### **Topping**

1/2 cup fresh berries

## directions

- Preheat oven to 350°F. Mix almond flour and butter together. Will be a little crumbly.
- Line muffin pan with 2 teaspoon of crust mixture. Bake crust 6-7 minutes or until golden brown.
- Mix cheese cream add in one egg with mixer. Then add erythritol, mix together.
- Next add 1 tsp of lemon extract, one tsp lemon juice and 1/8 salt the mix.
- Spoon in cheesecake mixture into the bake crusts and bake for 18-20 minutes.
- Cool and set for 10 minutes then add fresh berries.
- Chill in fridge for at least 12 hours or overnight

Calories 175 each/ Fat 16g /Protein 9grams/ Net carbs 2.8