



CHEESECAKE

Recipe developed by Chef Paige Vondran

	Ingredients	Exchanges
Protein	52.9 gm cream cheese, softened	2.7 (-16.2 gm fat)
	5.3 gm NOW Real Foods® almond flour	1 (-1.5 gm fat)
Fat	2.3 gm butter (in filling)	4 (-17.7 gm)
	10 gm butter (in crust)	2
Carbohydrate	15.6 gm fresh strawberries	1.3
Other	2 tsp. Da Vinci® sugar free vanilla syrup ¼ tsp. ground cinnamon 2 gm erythritol	

DIRECTIONS

- In a small bowl, combine the softened cream cheese, and butter (in filling), and sugar free vanilla syrup.
- Stir until smooth and creamy. Set aside.
- In a separate small bowl, combine the butter (in crust), ground cinnamon, erythritol, and almond flour.
- Stir ingredients together to form a crust.
- Grease a triangle shaped mold (or any shape) with nonstick cooking spray.
- Press the crust ingredients on the bottom of the mold, evenly spread.
- Preheat oven to 350°F.
- Bake crust in oven for 10-15 minutes to crisp.
- Remove crust from oven. Scoop cream cheese filling onto the crust, spreading evenly in the mold.
- Place the mold in the refrigerator and allow to cool for at least an hour.
- Sprinkle with additional ground cinnamon, serve chilled.

VARIATIONS

- Other carbohydrates can be used such as graham cracker in the crust, or other fruits such as blueberries, peaches, or pineapple.
- Other sugar free syrup flavors can be used such as strawberry, chocolate, or raspberry.
- Smart Balance® can be used in place of butter.