

Sugar Free Cheesecake



Ingredients

Crust

1/4 c almond flour

1/2 c +2 tbsp coconut flour

1/4 tsp pink salt

1/4 tsp baking soda

1 tsp cinnamon

1/8 tsp nutmeg

1/3 c +1 tbs coconut oil, softened

1 1/2 tsp stevia

1 egg

1 tsp vanilla

Cheesecake

8-10 oz cream cheese (organic)

1/4 c (and 1/2 tsp extra if you desire it sweeter) powdered stevia

1 tsp vanilla

4 eggs

dash of pink salt

Method

Crust

Mix ingredients together and press into pie pan, making it as thin as possible and pressing along the sides.

Bake at 350 for 6 mins

Let it cool off about 15 min

Freeze for 30 mins

Cheesecake

Mix all the ingredients together except for the eggs.

Add in the eggs, one at a time, and blend on low speed.

Fill the pie crust.

Bake for 55 min at 325 degrees

Remove from oven and let it cool off 10 min

Place in fridge for four hours

Source: DrJockers.com



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