



Keto Truffle Cheesecake

Active Time: 20 minutes | Total Time: 12 hours | Serves: 16

Nutrition Information Per Serving

243 calories, 12.88 g carbohydrate, 3.47 g fiber, 2.66 g NET carbs, 3.6 g protein, 25.33 g fat

Ingredients

- 20 drop(s) SweetLeaf SteviaClear Liquid Stevia
- 9 Tbsp(s) Wholesome Sweeteners Organic Zero
- 4 Tbsp(s) Navitas Naturals Organic Raw Cacao Butter
- 1 tsp vanilla extract
- 10 Tbsp(s) cocoa powder
- 6 Tbsp(s) virgin coconut oil, melted
- 1 cup blanched almond flour
- 7 ounce(s) raw macadamia nuts
- 9 Tbsp(s) coconut milk
- 2 ounce(s) baking chocolate
- 1/4 tsp(s) sea salt

Preparation

1. Add macadamia nuts to a large bowl. Cover with water and soak overnight. Drain and rinse.
2. Preheat oven to 350 F. Line the bottom only of a 7" cheesecake pan with unbleached parchment paper. Powder the erythritol.
3. In a small bowl, make the crust. Combine almond flour, 3 Tbsp. melted coconut oil, a pinch of sea salt, 2 Tbsp. cocoa powder and 1 Tbsp. coconut milk. Mix well to form a dough. The dough should be slightly wet and hold together when pinched. If not, add melted oil by teaspoon.
4. Press dough tightly into the bottom of the lined pan. Poke with a fork to make small holes. Transfer to the oven par-bake for 10-12 minutes. Let cool completely.
5. While crust is cooling, make the filling. Melt the remaining coconut oil, cocoa butter and baking chocolate over low heat. In a high powered blender, add the melted mixture, the softened macadamia nuts, 1/2 cup coconut milk, 1/2 cup cocoa powder, vanilla, sea salt and erythritol. Blend on high speed until you achieve a smooth, uniform consistency.
6. Scrape filling into par-baked crust. Rap on the counter to remove air bubbles. Cover loosely with plastic wrap and refrigerate until set - about 8 hours. You can expedite this process by placing into the freezer for 1-2 hours.
7. Once set, run a butter knife around the outside edge, then unlatch the springform.

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