



Keto Pumpkin Cheesecake

Active Time: 25 minutes | **Total Time:** 4 hours | **Serves:** 24

Nutrition Information Per Serving

250.8 calories, 9.82 g carbohydrate, 2.23 g fiber, 2.59 g NET carbs, 3.59 g protein, 25.49 g fat

Ingredients

- 10 Tbsp(s) Wholesome Sweeteners Organic Zero
- 6 Tbsp(s) organic butter, melted
- 5 large(s) organic eggs, beaten
- 1 1/2 cup(s) organic canned pumpkin
- 1/2 tsp(s) ground nutmeg
- 2 tsp(s) ground cinnamon
- 1 cup organic pecans, finely chopped
- 1/2 cup(s) blanched organic almonds (almond flour)
- 2 cup(s) raw macadamia nuts
- 1/2 tsp(s) ground ginger
- 1 1/2 Tbsp(s) vanilla extract
- 1/2 tsp(s) sea salt
- 1 cup coconut milk
- 12 Tbsp(s) coconut oil, melted
- 1 Tbsp arrowroot
- 1 Tbsp organic apple cider vinegar
- 2 tsp(s) grass-fed beef gelatin

Preparation

1. Preheat oven to 325 F. Grease the bottom and sides of a 9" spring form pan. Line the bottom with unbleached parchment paper.
2. Make the crust. Add the almond flour, pecans, butter, 1 Tbsp. powdered erythritol, 2 tsp. vanilla extract and sea salt to a food processor. Pulse until the dough comes together.
3. Press crust evenly into the lined pan. Transfer to oven and bake for 10 minutes. Remove and let crust cool. Turn the oven down to 250 F.
4. Make the filling. Add the soaked nuts, coconut milk and eggs to a blender. Blend for 45 seconds. Add remaining ingredients and blend until silky smooth.
5. Pour filling into crust, smoothing the top. Bake for 1 1/2 hours. Let cool for an hour, then refrigerate overnight.

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