



KETO CHEESECAKE

Directions

What You'll Need:

1 Package Keto Queen Kreations Sugar Cookie Mix

Cheesecake:

6 Packages of Cream Cheese (left out for 2 hours to be totally soft)

1/2 Cups Sour Cream

6 Eggs

1/2 tsp Vanilla Paste (or 2 TBS vanilla extract)

1 1/2 Cups sweetener

1/2 tsp salt

How to Prepare Crust:

1. Preheat oven to 350 degrees.
2. Prepare mix as directed on the pouch
3. Line and/or grease a springform pan
4. Flatten dough into a springform pan and poke holes in it before adding cheesecake layer on top

How to Prepare Cheesecake Layer:

1. In a stand mixer, whip cream cheese until fluffy.
2. Add sour cream, salt, sweetener and vanilla, whip until well combined.
3. Add eggs while mixer is running, one egg at a time.
4. Meanwhile, preheat oven to 325F and boil 6 cups of water. Wrap the outside of the 9" springform pan in aluminum, to prevent leaks.
5. Pour batter into springform pan on top of crust.
6. Place springform onto an edged or deep cookie sheet. And place into your oven in the middle rack
7. Once in the oven, pour the boiling water around the springform into the cookie sheet. Do not splash water into the Cheesecake.
8. Bake for 75 minutes. DONT OPEN THE DOOR. The steam is important.
9. Turn off oven, and open oven door for a few minutes to release some of the heat, but do not remove the cheesecake. After 2 minutes, close the oven door, and let the cheesecake slowly cool for another hour or two. Then refrigerate overnight.

Takes 75 minutes baking, 1 1/2 hour total, Serves 12

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www.ketoqueencreations.com

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