



# RASPBERRY CHEESECAKE BROWNIES

## *Directions*

### **What You'll Need:**

- 1 package Keto Queen Kreations Brownie Mix
- 1 chocolate raspberry bar from "jojochocolatebark"
- 1 ½ cups raspberries
- ¼ cup water
- 4-6 tbsp Allulose powder
- 1 package sugar free instant vanilla or cheesecake pudding
- 1 ½ cups heavy whipping cream
- 1 cup homemade sugar-free whipped cream or store bought
- 1 tsp cheesecake flavoring from lorannoils (optional)

### **How to Prepare Cheesecake Layer:**

1. Mix together pudding, heavy whipping cream, whipped cream and extract

### **How to Prepare:**

1. Preheat oven to 350 degrees
2. Prepare the brownies according to package instructions, add the chopped JoJo bar in the batter, bake as directed and cool completely.
3. Bring the raspberries, water and Allulose powder to a simmer and let simmer for 6 minutes. Add more Allulose sweetener if your berries are too tart.
4. Take off heat and sprinkle with ¼ teaspoon xanthan gum, wait 5 mins
5. Whisk all together and push through a fine sieve to get rid of seeds. Let cool all the way and set aside.
6. Once brownies and raspberry topping are cooled, top brownies with cheesecake layer and then add raspberry topping.

Recipe: @on\_westhoff\_ranch

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