



# KETO CHEESECAKE

## INGREDIENTS & INSTRUCTIONS

### **Crust:**

- Spray bottom of the pan with coconut oil
- Add Almond Flour, Melted Butter, Ketologie Powder, and Vanilla into mixing bowl
- Mix until good consistency and add to the pan
- Press the crust down on the bottom layer of pan
- Set Aside.

### **Filling:**

Combine Soft Cream Cheese, Ketologie Powder, Erythritol/Stevia Mix and stir until fluffy, then add in each egg slowly, stirring in between each egg added, then add the lemon juice and vanilla.

Add filling on top of crust and place in over 45 min to 1 hour! Let sit for 3 min. (Add Keto topping of choice and enjoy!)

### **Crust:**

- 2 cups Blanched almond flour
- 1/3 cup Butter (measured solid, then melted)
- 3 tbsp Vanilla Ketologie Shake Powder
- 1 tsp Vanilla extract
- Keto Cheesecake Filling:
- 32 oz Cream cheese (softened)
- 2 Scoops Vanilla Ketologie Shake Powder
- 1/3 cup Erythritol/Stevia Blended Mix
- 3 large Eggs
- 1 tbsp Lemon juice
- 1 tsp Vanilla extract

### **Nutrition Facts**

Servings: 4

Amount per serving

**Calories** **275**

% Daily Value\*

<b>Total Fat</b> 21.1g	27%
<b>Saturated Fat</b> 5.2g	26%
<b>Cholesterol</b> 12mg	4%
<b>Sodium</b> 207mg	9%
<b>Total Carbohydrate</b> 8.2g	3%
<b>Dietary Fiber</b> 2.3g	8%
<b>Total Sugars</b> 2g	
<b>Protein</b> 7.9g	
<b>Vitamin D</b> 0mcg	2%
<b>Calcium</b> 136mg	10%
<b>Iron</b> 1mg	3%
<b>Potassium</b> 70mg	1%