

Baked Berry Cheesecakes

These cheesecakes are just like the real deal, no-one will know they're sugar free!

Preparation time: 20 minutes

Servings: 12

Base

1½ cups almond meal flour

¼ cup butter, melted

Filling

250g cream cheese, softened

1 large egg

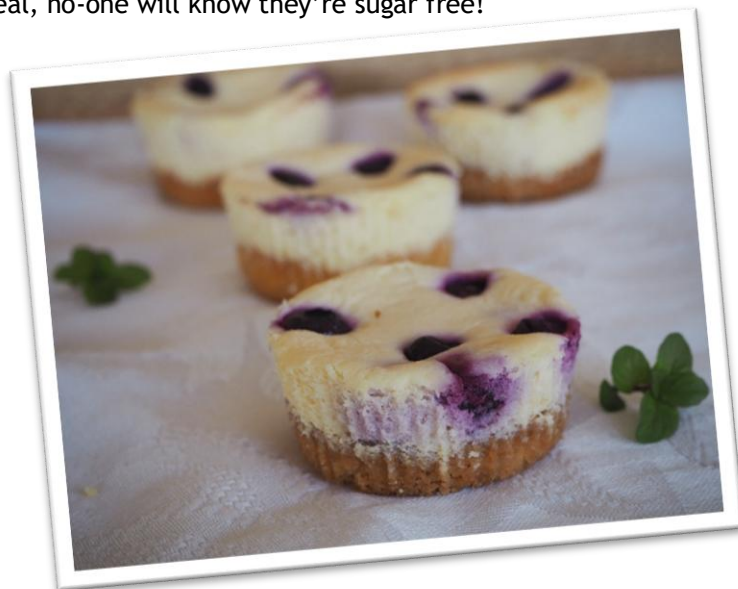
1 tsp vanilla essence

3 tsp lemon juice

2 tsp lemon zest

½ cup Lakanto monkfruit icing sweetener

¼ cup blueberries (fresh or frozen)



Preheat oven to 170°C and grease and line 12-hole muffin tray with paper cases.

1. Mix almond meal and melted butter together with a fork then press spoonfuls of mixture evenly and firmly into lined muffin tray cases.
2. Bake for 6 - 8 minutes until base is starting to brown. Remove from oven and allow to cool while making filling.
3. Place cream cheese in a medium size bowl and beat with electric beater until smooth.
4. Add all other filling ingredients except blueberries and beat until well combined.
5. Spoon filling mixture evenly onto prepared muffin bases and press blueberries into the top of each mini cheesecake. Bake for 15-20 minutes or until cheesecakes are golden brown on top.
6. Allow to cool in muffin pan for 15 minutes then transfer to fridge on a plate to cool.
7. Remove from paper cases and serve with fresh berries and cream on top.