

Peanutbutter cheesecake

Measurements	Ingredients
180 gr	almond flour
40 gr	cocoa powder
50 gr	low carb sugar(#)
75 gr	stabilized whipped cream
1 tsp	grass fed gelatin
20 ml	cold water
230 gr	heavy whipping cream
50 gr	powdered sweetener filling
675 gr	cream cheese
80 gr	swerve
1	vanilla pod exctract
300 gr	peanut butter

(#) 1)Low carb: melted butter.

Mix crust ingredients in a 9-inch springform pan.

Press down to form crust
Stabilized Whipped Cream:

In a small pan, combine gelatin and cold water then let stand until thick.

Place over a low heat, stirring constantly, just until the gelatin dissolves.

Remove from heat; cool it however do not allow it to set.

Whip the cream with the powdered sweetener until slightly thick.

While slowly beating, add the gelatin to the whipping cream.

Whip at high speed until stiff.

Set aside.

Filling:

Mix the cream cheese, sweetener, vanilla and

peanut butter in a large bowl with an electric mixer until well combined.
Gently fold in the stabilized whipped cream.
Pour the filling over the crust and smooth the top with rubber spatula.
Refrigerate at least for 4 hours or until firm.
Run knife along the edge of the cheesecake's springform pan, then remove the springform side.

Chocolate Ganache:

Melt 3 tbsp of butter and 28gr of chocolate in a small saucepan or microwave.
Stir in 24gr of powdered sweetener and 1 tbsp of vanilla.

Macros

Fat 35 gr

Protein 10 gr

Carbs 23 gr

Fiber 3.2 gr

Sugar 15 gr

Kcal

441 per serving



prep time
15 min.



cook time



serving
16 slices