

Serves 8 | **PREP TIME:** 5 minutes | **COOK TIME:** 7 minutes, plus 23 minutes to chill

This dessert bridges the gap between a no-bake cheesecake made with graham crackers and a traditional cheesecake. Here, the almond flour crust gets quick-baked, then it's topped with a creamy filling. This means you can satisfy your cravings for cheesecake in a fraction of the time it usually takes to bake a one.

2 cups almond flour
¼ cup butter, melted
⅓ cup plus 2 tablespoons
Swerve or another
granulated non-nutritive
sweetener
½ teaspoon sea salt
2 (8-ounce) packages cream
cheese, softened
½ cup heavy cream
2 tablespoons freshly squeezed
lemon juice
1 teaspoon pure vanilla extract

PER SERVING

Calories: 344;
Fat: 34g;
Saturated Fat: 18g;
Sodium: 301mg;
Total Carbohydrates: 5g;
Net Carbohydrates: 4g;
Fiber: 1g;
Sugar: 0g;
Protein: 7g

1. Preheat the oven to 350°F.
2. Put the almond flour, butter, 2 tablespoons of Swerve, and the salt in a food processor, and pulse a couple of times, just until integrated and the mixture starts to come together.
3. Transfer the mixture to an 8- or 9-inch springform pan, and use your palms to flatten it, pressing all the way to the edges.
4. Transfer the pan to the oven, and bake for 7 minutes, then put in the refrigerator to cool for 8 minutes.
5. While the crust bakes and cools, in a large mixing bowl, combine the remaining ⅓ cup of Swerve, the cream cheese, heavy cream, lemon juice, and vanilla. Beat with an electric mixer or a wooden spoon until smooth.
6. Spread the filling onto the cooled almond flour crust, and put the pan in the freezer for at least 15 minutes to firm up. Alternately, chill in the refrigerator for 1 hour before serving.