



Cookie Dough Cheesecake

Boss Babe had this Keto Dessert recipe written down in her notebook for weeks before we had a chance to try it out! It combines parts of some of our favorite recipes - the pie crust from our Peanut Butter Pie and the cookie dough from our Inside Out Peanut Butter Cups! We ended up with a hands down WINNER that is delicious, decadent, and sure to be a crowd pleaser! Great for a birthday, anniversary, or neighborhood get together!

Recipe:

Crust:

¾ C Almond Flour

½ C Cacao Powder

⅓ C Swerve

3 T Butter, softened

Combine together, press into 7 in Springform pan. Can use a larger 9 in pan for “flatter” slices. Optional: Bake at 350 for 5-8 min.

Cookie Dough:

8oz Cream Cheese

8 T Butter

1 tsp Vanilla

5 T Swerve or Erythritol

2-3 Droppers Liquid Stevia

½ C Peanut Butter

½ C Chocolate Chips

Mix all together, press onto cooled Cheesecake.

Cheesecake:

8oz Cream Cheese

½ C Heavy Whipping Cream

2 T Sour cream

½ tsp Vanilla

2 T Swerve or Erythritol

1-2 Droppers Liquid Stevia

Mix all together, press onto cooled pie crust



Can be refrigerated or served immediately!

The Keto Dad Tips and Tricks:

- In a rush? You can make this without cooking the pie crust! It will just be a little more crumbly when you cut it.
- These work great as individual desserts and can be pressed into little cups to serve.
- We made one normal sized pie plate and then a smaller one in a circle glass tupperware that we gave to a neighbor. Or, you can just make one big cheesecake!

Serves: 16

Calories: 286, Fat: 26g, Carbs: 5g, Fiber: 2g, (Net Carbs 3) Protein: 6g

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