

Pumpkin Pie Cheesecake - No Bake Recipe

If you love the taste of pumpkin you're going to love this recipe. This Pumpkin Pie Cheesecake is super easy to make and tastes absolutely delicious. It will be a hit at the next family gathering!

Recipe:

Crust: ¹/₂ C Almond Flour 1 T Butter - softened 2 tsp Sweetener ¹/₄ tsp Vanilla Press into 4 8 oz Ramekins

Filling:
4 oz Cream Cheese - softened
¹/₃ C Pumpkin Puree
2 T Sour Cream
¹/₄ C Heavy Whipping Cream
3 T Butter melted
¹/₂ tsp Pumpkin Spice
1 T Sweetener



Prepare the filling. Whip together heavy cream, sour cream, and cream cheese until fluffy. Mix the other ingredients and enjoy!

The Keto Dad Tips and Tricks:

- Make it the day before and store in the fridge.
- Individual serving sizes make it great for sharing . . . or portions for the week!
- Cookie Scoops are our favorite kitchen tool! Use it to scoop the crust and then again to portion out the pie!
- We love using 8 oz mason jars.

Makes 4 Servings. Macros per serving: Calories: 349, Fat: 34g, Carbs: 4g, Fiber: 2g, (Net Carbs 2) Protein: 6g

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