

Mini Keto Lemon Cheesecakes

INGREDIENTS:

Crust

- $\frac{3}{4}$ cup almond meal
- 3 Tbsp butter
- **Optional:** Erythritol or carb free sweetener to taste if you prefer a “sweet” crust (similar to how a graham cracker crust is sweet)

Cheesecake

- 8 oz cream cheese at room temperature
- 1 x-large egg
- 1 tsp vanilla extract
- Fresh lemon juice to taste (Recommend starting with 1 teaspoon and adjusting upwards from there as desired)
- Erythritol or other preferred carb-free sweetener to taste. (If using Erythritol, recommend starting with $\frac{1}{4}$ cup and adding more to taste as needed.)

INSTRUCTIONS:

1. Preheat the oven to 350°F. To make the crust, melt butter until liquid. Combine with almond meal until slightly crumbly
2. Line pan with cupcake liners. Press about 1 tablespoon of the almond-flour dough into the bottom of each cupcake liner. Bake for ~5 minutes until lightly brown and crispy.
3. Whip cream cheese with an electric hand mixer or standing mixer until creamy. Add vanilla extract, lemon, egg and sugar substitute. Whip all ingredients until well combined.
4. Use an ice cream scoop to fill all the crust-bottomed muffin cups evenly almost to the top, approx. $\frac{1}{3}$ cup per muffin cup.
5. Bake at 350°F for about 15 minutes until just starting to brown. Let cool then refrigerate overnight.