

MINI KETO CHEESECAKE

By Emma Enos

Ingredients:

For the Crust-

- 1 cup of Julian Bakery Pro Granola
- ½ cup of salted pecans
- 3 tablespoons of butter, melted
- 1 tablespoon of Lakanto Monk Fruit Sweetener (golden)

For Filling-

- 2 (8oz) packages of room temperature cream cheese
- ½ cup of Lakanto Monk Fruit Sweetener (golden)
- 1 teaspoon of vanilla extract
- 2 eggs



Instructions:

1. Preheat oven to 400°F.
2. Get a food processor or spice grinder and add granola; pulse to crumble until it's a fine consistency.
3. Next, do the same with the pecans.
4. Then transfer the two in a medium bowl while adding in the sweetener. Mix until combined.
5. Next, heat the butter in a microwave safe bowl until melted.
6. Then, line a 12 (or two 6) cup muffin tins with cupcake liners of your choice. Take a spoonful of the crust mixture into each muffin slot. Press down with fingers until the crust is flat and pressed firmly into the pan.
7. Put in oven for about 3-4 minutes until the edges are golden brown. Take out and let cool.
8. **For the filling,** take a large bowl and add the cream cheese, sweetener, vanilla, and eggs.

9. Mix with an electric mixer for about 2-3 minutes until there are little to no lumps.
10. After everything is well blended, spoon filling into the crust until it reaches almost the top.
11. Put cheesecake in oven for about 10-15 minutes until the edges are golden and the middle comes clean off a toothpick. Take out and let cool. Sprinkle with cinnamon or toppings and enjoy!

Macros vary depending on the amount made and size. Be sure to log what you make and eat.