

No Sugar Cheesecake

Makes one 9 ½" x 3" cheesecake



Crust

2 cups Granola mix (omit all of the dried fruit), place in food processor, pulse until fine.

3 Tbsp Butter, unsalted, melted

1. Mix the granola mix and melted butter together.
2. Spray a 9" spring form pan. Add 1 cup of the granola/butter mix into the spring form pan. Press down and spread evenly on the bottom.
3. Bake in the oven at 325° F for about 15 minutes, or until lightly golden brown. Cool completely.

Filling

1/3 cup Zerose™ erythritol
½ cup Sucralose
4-8 oz. packages Cream cheese, softened
1 cup Sour cream
¼ cup Heavy cream
1/3 cup Lemon juice
2 tsp. Vanilla extract
4 Large eggs
½ tsp. Salt

1. Place all 4 packages of the cream cheese inside a large mixing bowl. Mix until the cream cheese is smooth.
2. Add Zerose™ erythritol, sucralose, and salt, mix well--scraping the sides of the bowl down into the mixture.
3. Add sour cream, heavy cream, vanilla, and lemon juice. Mix until slightly blended.
4. Add eggs one at a time, beating just until blended after each addition.
5. Pour filling evenly into the cooled piecrust.
6. Bake for about 55 minutes, or just until cake moves slightly when jiggled.

Turn off heat, and crack the oven door. Allow the cheesecake to sit in the oven for another hour.

Remove cheesecake from the oven and allow to cool completely before covering and chilling in the refrigerator. Chill in the refrigerator at least 4 hours or overnight.

Remove spring form pan from cheesecake. Use the remaining cup of the granola/butter mix and gently press onto the sides of the cheesecake.

Slice and serve with the Red Wine Strawberry Sauce or the Balsamic Cherry Vinaigrette, and garnish with mint leaves and the appropriate fruit to match sauce.

