



## Lemon Cheesecake

Prep time: Cook Time: Servings: 1

Dessert, Cream Cheese, Yogurt

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Powdered Stevia			1/2/Tbsp
Crushed Pecan			1 /Cup
Maple Syrup			1/2/Tbsp
Coconut Sugar			1/4/Cup
Cream Cheese		Softened	2 1/2/Cups
Large Eggs			3 /Each
Almond Meal			1/Cup
Vanilla Extract			1 /tsp
Fresh Lemon Juice			1 /Tbsp
Butter			4/Tablespoons
Lemon Zest		Finely chopped	1 /Tbsp
Greek Yogurt			3/4/Cups
Egg Yolks			3 /Each

## Instructions

1. Preheat oven to 350 degrees F.
2. Using a food processor or blender, pulse the crust ingredients until the mixture looks like coarse sand. Press the mixture in a 9 inch spring form pan or pie tin.
3. Place the pan on a baking sheet and bake for 12-15 minutes. Be careful not to burn. Remove from the oven when the edges start to turn brown. Allow to cool completely.
4. Position a rack in the lowest spot in the oven, and place an oven proof baking dish with an inch of water on the rack. Place the other oven rack in the middle position.
5. Using a hand mixer or stand mixer, whip the cream cheese and Greek yogurt until thoroughly mixed. Add sugars, lemon zest, juice, and vanilla and beat until smooth. Taste the mixture and adjust sweetness if you desire.
6. Add eggs and yolks, beat on medium speed for 30 seconds.
7. Pour the filling into the cooled prepared crust. Place the cheesecake in the oven on the middle rack and bake for 35 to 40 minutes until middle is set, but still soft. Turn the oven off and let sit in the warm oven for 20 minutes.
8. Remove the cheesecake from the oven and run a knife around the edge of the cheesecake to loosen the crust-allow to cool in the pan on the counter.
9. Refrigerate for 4 hours.

