

 Prep: 30 minutes Cook: 50 minutes 16 servings

Baked Goods

Dessert

# Cheesecake New York Style

## Ingredients

for 16 servings

- 1 ½ **cups** almond flour
- 3 **tbsp** brown sugar substitute
- ½ **cup** butter melted
- 2 **pounds** cream cheese room temperature
- 1 **cup** erythritol or Bochasweet
- 1 **tsp** vanilla extract
- 4 **eggs** room temperature

Conversion: *No conversion*

## Steps

- I. Preheat oven to 325°F convection In mixing bowl, blend first ingredients until blended Line 10" spring form pan with parchment paper Press crust mixture into bottom and refrigerate Cream cream cheese and sweetener until smooth. Add eggs 1 at a time and vanilla extract Pour into pan and wrap pan with aluminum foil Place in a water bath and bake for 55 minutes At the end of baking, place wooden spoon handle in door so cake cools slowly without cracking or deflating for 30 minutes Remove from oven and cool completely. Refrigerate for 4-5 hours.