



## Low Carb Lime Vanilla Cheesecake

**Serves:** 30 minutes

**Cook Time:** 60 minutes

**Total Time:** 10

### Ingredients

- 100g melted butter
- 2 cups Almond meal
- 1 tbsp Almond butter
- 1 tbsp Vanilla essence
- 3 tbsp Natvia
- 4 Eggs plus 1 egg yolk
- 500g Cream cheese (regular)
- 200g Coconut cream
- 4 Limes (juiced)

### Directions

1. Mix butter, almond meal and almond butter together and press into a 25cm springform tin, line with baking paper. Refrigerate for 1 hour.
2. Beat together all filling ingredients until smooth. Pour over cooled base. Bake for 1 hour at 160 degrees, or until firm to touch and browned on top. Best refrigerated overnight and served at room temperature the next day.