

# CHEESECAKE

## Keto Lemon Cheesecake Bars

Yields - 16 bars

Keto Version: net 2 carbs per bar

### Crust

1 cup finely chopped pecans

¼ cup unsweetened shredded coconut

¼ teaspoon salt

¼ cup butter, melt

### Cheesecake

16 oz. Cream cheese, softened

½ cup allulose (or other granulated keto sweetener)

1 tablespoon lemon zest

3 tablespoon lemon juice (one lemon usually works)

2 tablespoons heavy whipping cream

2 large eggs



### Preparations:

Set out cream cheese & eggs to bring to room temperature. Preheat oven to 350 F.

### Crust:

In large bowl, whisk together pecans, coconut & salt. Add melted butter until well combined and press into the bottom of an 8x8 pan or small springform pan (parchment paper lined is helpful).

Bake @ 350 F for 10 minutes - until very lightly browned but will not be cooked through. Set aside and cool. Reduce oven temperature to 275 F.

### Cheesecake:

Beat cream cheese until smooth. Mix in sweetener then add lemon zest, lemon juice and cream until no lumps remain.

Add eggs and mix until just combined - do not over mix as it can cause cracking.

Spread filling over cooled crust & bake 35 - 45 minutes or until filling is just set & barely jiggles. Shut off oven & let sit in oven another 20 minutes to slowly cool. Cool on counter for 30 minutes & chill in refrigerator (uncovered) for at least 2 hours.

Serve plain or with your desired topping.