

YIELD: 9

Keto Cheesecake Brownies

Fudgy Keto Cheesecake Brownies with a thick cheesecake swirl!
An easy Keto dessert!

PREP TIME	COOK TIME	TOTAL TIME
10 minutes	25 minutes	35 minutes



Ingredients

- For the brownies:
 - 8 tablespoons butter, melted
 - 3/4 cup Swerve granulated sugar substitute. (Erythritol only, no substitutions)
 - 1/3 cup unsweetened cocoa powder
 - 2 eggs, beaten
 - 1/2 teaspoon salt
 - 3/4 cup almond flour
- For the cheesecake layer:
 - 4 ounces softened cream cheese
 - 3 tablespoons swerve sweetener (confectioners best here instead of granulated, but granulated will work if it is all you have)
 - 2 tablespoons heavy cream
 - 2 teaspoons vanilla extract

Instructions

1. Preheat oven to 350 degrees.
2. Line an 8x8 baking pan with parchment paper and set aside.
3. In a mixing bowl combine the melted butter, Swerve sugar substitute, and cocoa powder completely combined.
4. Mix in the eggs, stir well.
5. Add the almond flour and salt, stir well.
6. Mixture will be thick.
- 7.
8. Spread the brownie mixture to all four corners of your baking pan, set aside.
- 9.
10. In a blender or food processor add the cream cheese, swerve sugar substitute, heavy cream, vanilla extract and blend for 15 seconds, scrape down the edges and blend again.
11. Spoon the cheesecake mixture in lumps onto the brownie batter, and swirl.
12. Both the brownie and the cheesecake layer are quite thick, they will probably not create "swirls" but the thickness does create really great layers of sweet cheesecake and fudgy brownie.
13. Bake for 25-30 minutes or until brownies are set.
14. Allow to cool and slice, store in the refrigerator.



LOW CARB MADE EASY

Sign up and get two easy low carb recipes delivered right to your inbox.

Enter your email here...

YES - I need easy keto recipes!



Notes



Some readers reported longer cooking times. I have made this many times and always remove from the oven around the 25-30 minute mark and my oven thermometer is a true 350 degrees. Cooking times may vary on the thickness of your brownies, cheesecake swirl, color of your pan or if you are using convection or not.



Nutrition Information: SERVING SIZE: 1

Amount Per Serving: CALORIES: 211 TOTAL FAT: 20.7g CARBOHYDRATES: 4g FIBER: 1.6g

To avoid any confusion I remove erythritol from the final carb count and net carb count, as it is not known to affect blood glucose levels. To calculate Keto recipes listed on this site carbs - fiber = net carbs.

© Annie Holmes

<https://www.maebells.com/keto-cheesecake-brownies/>

CUISINE: Comfort Food / CATEGORY: Sweets



LOW CARB MADE EASY

Sign up and get two easy low carb recipes delivered right to your inbox.

YES - I need easy keto recipes!