

Keto Meyer Lemon Cheesecake

Crust Ingredients:

6 Tbsp almond flour
4 Tbsp Melted Butter

Filling Ingredients:

1 meyer lemon
1 can coconut milk
16 oz. cream cheese (softened)
4 Tbsp Swerve
2 Tsp Vanilla extract
1 Tsp Xanthan gum

Crust:

Mix almond flour and butter well. Press firmly into a pie dish and bake on 350 for 10 minutes until golden brown. Let cool.

Filling:

Blend the whole meyer lemon (including peel) and the can of coconut milk in a blender until smooth. Add softened cream cheese, swerve, vanilla extract, and Xanthan gum. Blend all ingredients in a mixer until creamy. Add to crust and freeze until firm. I topped with candied meyer slices made with swerve.