



# Creamy Butter Cheesecake

## INGREDIENTS

8 oz full fat cream cheese (softened)  
2 eggs lightly beaten  
8 Tbsp melted butter (1 stick)  
2 tsp vanilla (sometimes we sneak in a little more)  
1/4 c-1/2 c sweetener of your choice (we have been loving the golden monk fruit sweetener)

## DIRECTIONS

Preheat oven to 350°F. Beat the softened cream cheese until smooth. Add the egg, melted butter and vanilla. Mix until all ingredients are incorporated. Add the sweetener (depending on which sweetener you use, you may want to add it a little at a time and taste as you go. Mix the sweetener into the batter and transfer to a parchment lined baking dish. Bake for about 35 minutes.

\*\*Depending in which oven and what dish we use it takes about 35 minutes-you might want to check on it around 30. It may seem a bit wobbly, but just make sure a knife comes out clean to check it its done, and it will harden as it cools!

Let cool and serve with some delicious berries or a keto caramel sauce!

Enjoy!

MACROS:  
Servings: 8  
Carbs: 2.1  
220.5 cal  
3.5g protein  
21.2 g fat