

No-Crust Cheesecake



Servings: 12

Nutrition Information:

12g carbohydrates

161 calories

11g fat

6g saturated fat

91mg cholesterol

148mg sodium

0g fiber

4g protein

Ingredients:

1 tbsp. butter, for greasing

2 lbs. cream cheese, at room temperature

1 cup sugar substitute

4 large eggs, at room temperature

$\frac{1}{4}$ tsp. orange extract

$\frac{1}{4}$ tsp. lemon extract

2 tsp. heavy cream

1 tsp. pure vanilla extract

Directions:

1. Preheat oven to 350°F, butter the bottom and sides of a 9-inch pan and set aside.
2. Using an electric mixer, beat the cream cheese on medium speed until it's very smooth. Slowly beat in the sweetener 1 tbsp. at a time. Then, add the eggs 1 at a time, beating well after each addition. Add the remaining ingredients, scrape down the bowl, and stir to combine.
3. Pour the cheesecake batter in the prepared pan and smooth the top with a rubber spatula. Bake for 10 minutes. Turn down the heat to 275°F and bake for approximately 1 hour, or until the edges are lightly brown (the cheesecake may be cracked on top).
4. Remove the cheesecake from the oven, run a thin-bladed knife around the edge of the pan, and return the pan to the oven to cool down slowly. If the center of the cheesecake still looks a little uncooked, it will firm up in the oven as it slowly cooks.
5. Cover the cooled cheesecake with the plastic wrap and refrigerate overnight or up to 3 days. To serve, run a knife around the edges and remove from pan.