

Foodnity Recipes

Sugar-Free Cheesecake Bars

15 min Prep time	**15 min** Total time	**12** Servings
Easy Difficulty	**American** Cuisine	

Ingredients

Crust

- [ ] 1 1/2 cups almond flour
- [ ] 3 tbsp melted butter
- [ ] 2 tbsp erythritol
- [ ] Pinch of salt

Filling

- [ ] 8 oz full-fat cream cheese, softened
- [ ] 1/2 cup Greek yogurt
- [ ] 1/3 cup erythritol
- [ ] 1 tsp vanilla extract
- [ ] Zest of 1 lemon
- [ ] 2 tbsp lemon juice

Instructions

1. Preheat the kitchen by gathering all ingredients; pre-softening the cream cheese makes the filling smooth.
2. In a bowl, combine almond flour, melted butter, erythritol, and salt; press the mixture firmly into the base of an 8×8 inch pan.
3. Beat cream cheese, Greek yogurt, erythritol, vanilla, lemon zest, and lemon juice together until silky; pour over the chilled crust.
4. Cover and refrigerate for at least 20 minutes, or until set. Then cut into bars and serve.
5. Optional: drizzle a thin layer of Strawberry Swirl or garnish with fresh berries.

Nutrition per serving

210 kcal	5 g	6 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- Keep the bars chilled until ready to serve for clean slices.
- If the filling looks slightly runny, add an extra 5 minutes of chilling time.
- For extra tang, increase lemon juice by one tablespoon.