

Keto Strawberry Cheesecake Tarts

Hands-on 20 minutes Overall 2 hours



Nutritional values (per tart): Total carbs: 11 g, Fiber: 3.9 g, **Net carbs: 7.1 g**, Protein: 10.6 g,

Fat: 47.9 g, Calories: 482 kcal,

[Original recipe](#), [Keto Diet App](#) - The ultimate low-carb diet app

Ingredients (makes 6 tarts)

Crust:

2 cups [almond flour](#) (200 g/ 7.1 oz)

1/4 cup + 1 tbsp granulated [Swerve](#) or [Erythritol](#) (60 g/ 2.1 oz)

85 g butter (3 oz)

Cheesecake filling:

1 cup cream cheese (240 g/ 8.5 oz)

1/2 cup heavy whipping cream (120 ml/ 4 fl oz)

1/4 cup + 1 tbsp [confectioners Swerve](#) or [Erythritol](#) (50 g/ 1.8 oz)

1/2 tsp sugar-free [vanilla extract](#)

Berry topping:

1 cup strawberries (150 g/ 5.3 oz)

1 tsp granulated [Swerve](#) or [Erythritol](#)

1/4 tsp sugar-free [vanilla extract](#)

Note: If you can't tolerate cream and cream cheese or need a paleo-friendly option, use [ghee](#) in the crust and [coconut cream](#) as topping.

[Coconut cream](#) is high in fat and just as delicious!

Instructions

1. Preheat oven to 175 °C/ 350 °F (fan assisted), or 195 °C/ 380 °F (conventional). Melt butter in the microwave.
2. Place almond meal and sweetener in a bowl and add the melted butter. Mix until combined.
3. Grease individual tart pans — this recipe makes 6 mini tarts (12 cm/5 inch each), but I only have four. Or you can use one large tart pan. Using the back of a spoon, press the crust mixture firmly into the tart cases, using my measuring cup against the edge trick to get a great finish (as seen in my [Keto Chocolate Coconut Custard Tarts](#)). Prick base with a fork and bake for 15 minutes.
4. Remove from oven, leaving oven turned on, and leave to cool for half an hour.

5. Quarter the strawberries and place in a bowl with the sweetener and vanilla, combining until berries are well coated. Tip out onto a lined baking tray and spread into a single layer.
6. Bake for 15 to 20 minutes, until softened and juicy. Remove and sit aside to cool.
7. In your mixer bowl, place the cream cheese, sweetener and vanilla and beat until soft and fluffy.
8. Add the cream and beat on high until smooth and creamy.
9. Divide your strawberries in half. Pass one half through a sieve until smooth and seed free.
10. Mix this puree through one half of the cheesecake mixture, leaving a spoonful to swirl on top. Spoon cheesecake filling into tart shells and smooth top. Use a toothpick or skewer to swirl the berry puree on top of the tarts.
11. Chill for 1 hour until set. Serve with roasted berries on top.
12. Store, covered in the fridge for up to four days. Please note that the crust will soften.

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