

Low-Carb No Bake Cherry Cheesecake

Hands-on 30 minutes Overall 3-4 hours



Nutritional values (per serving, 1 slice): Total carbs: 6.8 g, Fiber: 1.9 g, **Net carbs: 4.9 g,**

Protein: 7.3 g, Fat: 25.5 g, Calories: 270 kcal,

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

Ingredients (makes 8 servings)

Cheesecake base:

- 1 3/4 [almond flour](#) (175 g/ 6.2 oz)
- 3/4 cup [shredded coconut](#), preferably toasted (57 g/ 2 oz)
- 1/4 cup [collagen powder](#) (25 g/ 0.9 oz)
- 1/2 stick unsalted butter (57 g/ 2 oz)
- 2 tbsp [powdered Erythritol](#) or [Swerve](#) (20 g/ 0.7 oz)

Cheesecake filling:

- 2 tsp [gelatin powder](#)
- 1/4 cup filtered water (60 ml/ 2 fl oz)
- 1 1/2 cups heavy whipping cream (360 ml/ 12 fl oz)
- 450 g full-fat cream cheese or mascarpone (1 lb)
- 1/4 cup [powdered Erythritol](#) or [Swerve](#) (40 g/ 1.4 oz)
- 1 cup [Low-Carb Amarenata Cherry Sauce](#) (240 ml/ 8 fl oz)

Instructions

- (Check the recipe intro for nut-free, vegetarian and dairy-free options.) To make the cheesecake base, place the almond flour, coconut, collagen powder, butter and 2 tbsp powdered sweetener into a bowl.
- Using a fork or your hands, mix the ingredients until the mixture resembles raw cookie dough.
- Press the dough into a lined baking tray or any container. Make sure the parchment is long enough to grab once the cake is set. I used a square 20 x 20 cm (8 x 8 inch) silicon baking dish lined with a piece of parchment paper which is perfect for slicing into 16 even servings. Place in the fridge while you make the cheesecake layer.
- In a saucepan heat the [Low-Carb Amarenata Cherry Sauce](#) (if you need to make this sauce, it will take an extra 45 minutes).
- Sprinkle the gelatin in a bowl filled with 4 tbsp filtered water and let it soak. Once soaked, place in the hot cherry sauce and take off the

heat. Stir until the gelatin is fully dissolved.

- Place the saucepan in a bowl filled with ice water to cool it down to room temperature before using it to make the cheesecake layer.
- Place the heavy whipping cream, cream cheese and the remaining powdered sweetener in a bowl.
- Using a hand mixer, process the mixture until it creates stiff peaks. Add the prepared cherry sauce.
- Process on low speed until well combined or use a spatula to fold in.
- Remove the cheesecake base from the fridge and add the cherry cheesecake topping.
- Spread evenly with a spatula. Place in the fridge until set, for at least 2 hours or overnight for a firmer set.
- Once set, run a sharp knife around the edges to release. Grab the parchment and remove from the dish. Slice and serve.
- Store in the fridge in a container (loosely covered or sealed) for up to 5 days or freeze for up to 2 weeks.

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