

Raspberry Cheesecake Keto Brownies

Hands-on 15 minutes Overall 40 minutes

Nutritional values (per serving): Total carbs: 8.4 g, Fiber: 3.8 g, **Net carbs: 4.6 g**, Protein: 8 g,

Fat: 25.2 g, Calories: 264 kcal,

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



Ingredients (makes 9 servings)

Cheesecake layer:

- 1 cup cream cheese (240 g/ 8.5 oz)
- 1/3 cup granulated [Erythritol](#) or [Swerve](#) (65 g/ 2.3 oz)
- 1 large egg
- 1 tsp sugar-free [vanilla extract](#)
- 1/4 cup fresh raspberries (30 g/ 1.1 oz)

Brownie layer:

- 2/3 cup granulated [Erythritol](#) or [Swerve](#) (133 g/ 4.7 oz)
- 3/4 cup [cacao powder](#) or [Dutch process cocoa powder](#) (65 g/ 2.3 oz)
- 3/4 cup [almond flour](#) (75 g/ 2.6 oz)
- 1 stick unsalted butter, melted (113 g/ 4 oz)
- 3 large eggs
- 1 tbsp sugar-free [vanilla extract](#)
- 2 tbsp [almond milk](#) (30 ml)

Instructions

1. Preheat the oven to 175 °C/ 350 °F (conventional), or 155 °C/ 310 °F (fan assisted) and line an 20 x 20 cm (8 x 8 inch) brownie pan with parchment.
2. For the cheesecake layer combine all of the ingredients in a blender and blend until smooth.
3. For the brownie layer combine all of the dry ingredients in a medium bowl and mix until well combined. Add in the eggs, melted butter and vanilla extract and mix until smooth.
4. Transfer all but 1/2 cup of the brownie batter to the pan then top with the cheesecake layer. Mix the remaining brownie batter with 2 tablespoons of almond milk.
5. Place the remaining brownie batter on top in 4 dollops then use a knife to swirl the batter into the cheesecake.

6. Transfer to the oven and bake for 20-25 minutes until set. Let cool completely then slice.

7. Store in an airtight container in the refrigerator for up to one week.

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