

BROWNEB BUTTER CARMEL PECAN CHEESECAKE

(Sugar-Free/Low Carb)

Recipe by Low Carb Lori (lowcarbLori.com)
and featured on MariGoldBars.com

This cheesecake is made with two of my favorite @marigold products! This crust is not only packed with delicious and rich browned butter flavor but it's also packed with some amazing grass-fed whey isolate!

INGREDIENTS:

Crust

- 1/2 cup marigold Unflavored Whey Isolate
- 1/2 cup almond flour
- 1/3 cup @sukrin golden sweetener
- 1/2 cup browned butter (melt butter in a sauce-pan over medium heat until golden brown)
- 4 drops @oooflavors graham cracker flavor

Filling

- 2 (8oz) pkg cream cheese
- 2/3 cup powdered sweetener
- 1/4 cup browned butter
- 3 eggs
- 1/3 @marigold Texas Praline Pecans, chopped



DIRECTIONS:

Preheat oven to 350 and grease pan (I am using a 6-inch removable bottom)

1. Add whey isolate, almond flour, and sweetener to a bowl and whisk to combine. Add butter and flavoring and mix well. Press crust into the bottom of pans bringing it up the sides an inch or two.
2. Add cream cheese, powdered sweetener, and browned butter to a bowl. Whip on low speed until fully combined. Still, at low speed add in one egg at a time until fully mixed. You want to avoid whipping any cheesecake at high speeds to prevent adding air and getting cracks. Fold in pecans.
3. Pour cheesecake filling over crust and spread evenly out. Place pan on a baking sheet to catch any butter run out.
4. Bake for 50-55 minutes. Chill 8 hours and decorate however you like! I drizzled some @sukrin Caramel syrup and added more Marigold pecans around the perimeter. I also added a white chocolate cinnamon drizzle to the center and topped the pecans with flake salt.
5. Once chilled and set slice and enjoy!!!