

Cheesecake cinnamon

Carbs per svg: 3

Ingredients

1/4 cup heavy cream or coconut cream
8 oz cream cheese
1 1/2 envelopes gelatin
1/4 cup cold water
2 eggs, separated
3 tbs vanilla
1/4 lemon (juice & rind)
6 tsp sugar or sugar substitute
3/4 cup heavy cream
Cinnamon

Directions

Whip cream with 1 tsp sugar.

Beat egg whites with 1 tsp sugar.

Combine the cream and cream cheese in a saucepan.

Cook over low heat until the cheese is melted.

Sprinkle the gelatin over cold water.

Add to cheese mixture.

Stir with wire whisk until it begins to boil, remove from heat, cool.

Add egg yolks, vanilla, lemon & rind and sugar.

Fold cream & egg whites into cool cheese mixture.

Sprinkle with cinnamon.

Pour into pan over chopped nuts & refrigerate.



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