

Cheesecake Cupcakes



Prep Time: 15 minutes

Cook Time: 10 minutes

Ingredients:

- 1/2 stick of butter
- 1/2 cup almond meal
- 2 8 oz. packages of softened cream cheese
- 3/4 cup of Splenda
- 1tsp vanilla
- 2 eggs

Directions:

1. Pre-heat your oven to 350 degrees.
2. The first thing I did was melt the butter for the crust.
3. When the butter is melted stir in the almond meal, you should end up with a nice consistency.
4. Place a small amount in the bottom of your cupcake liner and pat down to form the crust.
5. Next I started cheesecake filling in my stand mixer add the cream cheese, eggs, splenda, and vanilla to the bowl and mix on medium speed until the mixture is smooth.
6. When the filling is nice and smooth fill the cupcake liners almost to the top.
7. Bake in the oven for 15-17 minutes.
8. Cool on the counter then chill overnight for an awesome treat.

Nutrition Facts

Makes 12 servings

Amount per serving:

Calories	105
Total Carbs	1 g
Total Fat	10 g
Protein	4 g