

CHOCOLATE CHEESECAKE

INGREDIENTS

BASE:

100g Almond Flour

50g Diced Almonds

50g Butter

FILLING:

2 tubs Cream Cheese

250ml Cream

2 Tbsp Cocoa

2 Tbsp Xylitol

1 bar Dark Chocolate (Unsweetened)

METHOD

Preheat your oven to 180C.

FOR THE BASE: Melt the butter. Mix all the ingredients together and press into a greased pie dish. Bake for 10 minutes. Allow to cool.

FOR THE FILLING: Melt all the chocolate, except for 2 blocks, in a bowl over boiling water. Beat the cream cheese and the cream together. When smooth add the melted chocolate. Beat again and then add the cocoa and xylitol (Melt the Xylitol in a very little bit of boiling water, to remove the "crunch" effect). Pour the mixture into the cooled crust.

Grate the 2 leftover pieces of chocolate over the top. Place in the fridge and allow to set for a minimum of 2 hours.