

No-Bake Cheesecake



Serves 8

Ingredients:

- 8 ounces cream cheese, softened
- 1/2 cup low-carb sweetener
- 8 ounces sour cream
- 2 teaspoons vanilla extract
- 1 cup heavy whipping cream

Instructions:

1. Pour whipping cream in a large bowl and beat with a mixer until it is light and fluffy.
2. In a separate bowl, beat cream cheese until smooth. Gradually beat in sweetener, and blend in sour cream and vanilla extract. Fold in whipping cream.
3. Spoon into pie plate and chill until set, about 2 to 4 hours, or overnight.

Nutrition per serving: Calories 263; Total Fat 26.3 g; Saturated Fat 15.6 g; Monounsaturated Fat 7.1 g; Polyunsaturated Fat 1.1 g; Total Carbohydrates 4.3 g; Dietary Fiber 0.0 g; Sugar Alcohols 0.0 g; Sugars 3.9 g; Protein 2.9 g; Sodium 128 mg