

Chocolate And Salted Caramel Cheesecake (A NowICanEatCake recipe)

For The Crust:

Get This:

- 1 c. almond flour
- 1 c. Glutino's Salted Caramel Pretzels, blitzed in the food processor til chunky (if making 100% sugar-free omit these and use 2 c. almond flour or 1 c. each almond and coconut flours)
- ¼ c + 1 T. butter, melted.
- 2 T. Truvia® or sweetener of choice

Do This:

1. Preheat oven to 350° F.
2. Mix flour, pretzel bits (if using) and sweetener together.
3. Pour melted butter over mixture and mix well, making sure to get everything covered and a dough ball begins to form.
4. Spray a 9" x 13" pan with non-stick cooking spray.
5. Press dough firmly into bottom of your baking dish.
6. Bake crust at 350° F. for about 20m or until golden brown.
7. Allow to cool.
8. While the crust is baking and cooling, make your cheesecake filling.

For The Cheesecake:

Get This:

- 2 (8oz.) packages cream cheese or Neufchâtel, room temperature
- 2 eggs
- 1 t. caramel extract
- ¼ - ½ c. Truvia® or sweetener of choice (more or less to taste)

Do This:

1. Beat your cream cheese for a minute or so by itself so it's creamy.
2. Add eggs, sweetener and caramel extract; beat again til smooth. Set aside.
3. Once your crust has cooled, spoon onto crust and bake for 25-35m or until you start to see golden brown patches across the top of your cheesecake.
4. Allow to cool 5-10m before adding toppings.

For Toppings:

Get This:

- sugar-free caramel sauce (I made my own, I will share my recipe tomorrow)
- sugar-free chocolate chips or 80%-85% dark chocolate, chopped
- pecans (optional)
- Glutino's chocolate pretzels, blitzed in the food processor til chunky (optional)

Do This:

1. While your cheesecake bakes and cools, make your caramel sauce (recipe coming tomorrow).
2. Chop your nuts (if using) and your chocolate (if needed).
3. Blitz your Glutino's chocolate pretzels in the food processor til chunky.
4. Now sprinkle nuts, chocolate chips (or chocolate chunks) and pretzel bits over your still warm cheesecake.
5. Once your chocolate bits have had a chance to melt a bit, drizzle caramel sauce over everything.
6. Refrigerate for at least an hour before cutting and serving.