

# Low Carb Strawberry Pineapple Cheesecake



## Ingredients:

1/2 cup Almond Flour

1/2 cup Coconut Flour

1/4 cup Shredded Coconut

1/2 cup (1 stick) Butter, melted

3 8oz. Blocks of Cream Cheese, softened to room temp

16 oz. Sour Cream, at room temp

1 tbs Stevia

2 tsp Pure Vanilla Extract

3 Large Eggs, at room temp

Jackie's No Sugar Added Strawberry Pineapple Jam

## Instructions:

Preheat oven to 300 degrees. Grease an 8 or 9 inch springform pan and cover the bottom and edges with foil. In a medium bowl, mix together the flours, coconut, and butter. Press the crust mixture into the bottom and a little way up the sides of the pan. Place the pan in the fridge to chill while you make the filling.

In a large bowl beat the cream cheese and sour cream together, add in the Stevia and vanilla. Add the eggs one at a time, continuing to mix after each addition. Spread the filling evenly over the crust.

Place cheesecake in a deep roasting pan and set on the middle tray in the oven. Carefully pour enough boiling water into roasting pan to come halfway up the springform pan. Bake for 1 to 1 1/2 hours until it only slightly jiggles in the center. Turn oven off but leave the cake in the oven with the door slightly ajar to cool slowly for an hour.

Remove pan from water bath and remove foil. Evenly spoon jam over the top and allow to chill in the refrigerator for at least 5 hours (or overnight). Slice and serve.

*Adapted from Delish's Keto Sugar Free Cheesecake*

*Jackie's Jams*