

Paleo Mini Chocolate Cheese Cake

by **Diane Gaul** inspired by Lindsay

Total estimated carbs if made as is = 307 per recipe.

$307/36=8$ carbs per cupcake

Yields: 36 mini cupcakes

Ingredients

For the Crust (130 carbs)

2 cups almond flour
2 tbsp tapioca flour
1/4 cup grass-fed butter
1/4 cup pure maple syrup or raw honey
1 teaspoon vanilla
1/4 teaspoon sea salt

For the cheesecakes (139 carbs)

4 tbsp. melted butter
1 1/2 (8-oz.) blocks cream cheese, softened
1/3 c. beet sugar
1 tbsp. gluten free flour
1 tbsp. cocoa powder
1/4 tsp. kosher salt
2 large eggs
1 c. bittersweet chocolate chips, melted

For the chocolate sauce (27 carbs)

1/4 c. chocolate chips
3 tbsp. heavy cream

For the chocolate whipped cream (11 carbs)

3/4 c. heavy cream
3 tbsp. chocolate chips melted

Directions

1. Preheat oven to 350°. Line 12 muffin tins with paper liners.
2. Combine all crust ingredients in a medium mixing bowl and mix well. Press evenly into the muffin tin. Bake for 20 minutes, or until crust is lightly brown.
3. While crust bakes, make the cheesecake.
4. Make cheesecake: In a large bowl using a hand mixer (or in the bowl of a stand mixer using the paddle attachment), beat cream cheese, sugar, flour, cocoa powder, and salt until light and fluffy. Add egg; beat until well combined. Fold in melted chocolate.
5. Pour cheesecake filling over crust in prepared liners. Bake cheesecakes until only slightly jiggly in the center, 12 to 14 minutes.



6. Let cool for 5 minutes in the pan and then transfer to a rack to cool completely. Refrigerate until cold, at least 1 hour.
7. Make chocolate sauce: Once cheesecakes are cold, add chocolate chips and heavy cream to a microwave-safe dish. Microwave in 10-second intervals until chocolate is melted; stir until smooth and creamy. Spread about 1 tablespoon chocolate sauce on top of each cheesecake. Return to refrigerator to let chocolate sauce set, about 10 more minutes.
8. Make chocolate whipped cream: In a large bowl, beat heavy cream with chocolate syrup just until stiff peaks form, about 4 minutes. Transfer to a piping bag fitted with a star tip. Top each cheesecake with chocolate whipped cream and garnish with a piece of chocolate.