

Cranberry marble cheesecake



15 min.



353 kcal



SteviaSweet Crystal

Preparation

Preheat the oven to 150 °C.

Crush the biscuits to crumbs in a food processor or in a plastic bag using a rolling pin. Melt the butter and mix with biscuit crumbs. Place the mixture in a lined springform tin (Ø 20 cm) and press down. Spread half of the cranberries on the mixture for the filling.

Mix cream cheese, eggs and SteviaSweet Crystal with a hand mixer. Carefully add the remaining cranberries to the mixture. Pour the mixture into the springform.

Purée the cranberries for the decoration together with SteviaSweet Crystal using a hand blender. Spread the purée around the top of the cake with a spoon and create a marble design with the tip of a knife.

Bake on the middle shelf of the oven for approx. 50-60 minutes. Leave to cool and keep in refrigerator until it is time for serving. The cake tastes best the following day.

Ingredients for 10 servings

Base

150 g	sugar-free digestive biscuits
75 g	butter

Topping

600 g	natural cream cheese
3	eggs
75 g	SteviaSweet Crystal
60 g	cranberries

Serve with

60 g	cranberries
1/2 tbsp	SteviaSweet Crystal

Nutritional information per portion

353	kcal
1483	kJ
8	g Protein
13	g Carbohydrates
30	g Fat