

No-Bake Cheesecake Pots

Looks posh, needs no oven. Good for when people come round.

Serves 4

Prep 15 min

No cooking

plus 1 hour in the fridge

5g

CARBS
PER SERVING

One pot, including the base and raspberries.

You'll need

- ☐ 50g ground almonds
- ☐ 20g butter, melted
- ☐ 200g full-fat cream cheese
- ☐ 150ml double cream
- ☐ 2 tbsp powdered sweetener, erythritol or a stevia blend
- ☐ 1 tsp vanilla extract
- ☐ 80g raspberries

Method

- 1 Mix the ground almonds and melted butter. Press a spoonful into the bottom of 4 small glasses or ramekins.
- 2 In a bowl, beat the cream cheese, sweetener and vanilla with a spoon until smooth.
- 3 In another bowl, whisk the double cream until it just holds its shape, about 2 to 3 minutes with an electric whisk.
- 4 Gently fold the cream into the cream cheese mix with a big spoon.
- 5 Spoon it over the bases, top with the raspberries and chill for at least 1 hour.

TIP

Powdered sweetener dissolves smoothly. Granulated can feel gritty in puddings that aren't cooked.

SWAPS

- Strawberries or blueberries instead of raspberries (blueberries add about 1g).
- Lemon zest instead of vanilla.

STORING IT

Covered in the fridge for up to 2 days.