Prep Time: 25 minutes
Cook Time: 55–65 minutes
Chill Time: 4 hours (or overnight)
Total Time: ~5 hours 30 minutes
Difficulty: Intermediate
Diet: Keto, Low-Carb, Gluten-Free, Sugar-Free

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Ingredients

For the Crust

- 1½ cups (150 g) almond flour

- ¼ cup (30 g) powdered erythritol (or allulose)
- ¼ teaspoon salt
- 6 tablespoons (85 g) unsalted butter, melted
- 1 teaspoon vanilla extract

For the Cheesecake Filling

- 24 oz (680 g) full-fat cream cheese, softened to room temperature
- ¾ cup (150 g) powdered erythritol (or allulose), sifted
- 3 large eggs, room temperature
- ½ cup (120 ml) heavy whipping cream, room temperature
- 1½ teaspoons vanilla extract
- 1 tablespoon fresh lemon juice
- ¼ teaspoon salt

For the Cherry Topping

- 2 cups (300 g) fresh or frozen pitted cherries (if frozen, thaw and drain)
- 3 tablespoons granulated erythritol (or allulose)
- 1 tablespoon water
- 1 teaspoon lemon juice
- ¼ teaspoon xanthan gum (optional, for thickening)
- ¼ teaspoon almond extract (optional)

Instructions

Step 1: Prepare the Crust (10 minutes)

1. Preheat the oven to 325°F (163°C). Line the bottom of a 9-inch springform pan with parchment paper and lightly grease the sides.
2. In a medium bowl, whisk together the almond flour, powdered erythritol, and salt. Stir in the melted butter and vanilla until the mixture resembles damp sand.

3. Press the mixture firmly and evenly into the bottom and about 1 inch up the sides of the pan. Use the flat bottom of a measuring cup to compact it tightly.

4. Bake for 10–12 minutes, until lightly golden. Remove and set aside to cool slightly while you make the filling. Reduce the oven temperature to 300°F (149°C).

Step 2: Make the Cheesecake Filling (10 minutes)

5. In a large bowl, beat the softened cream cheese with an electric mixer on medium-low speed for 2–3 minutes until completely smooth and lump-free. Scrape down the bowl.

6. Add the powdered erythritol and beat on low until fully incorporated, about 1 minute. Do not overbeat.

7. Add the eggs one at a time, beating on low just until combined after each addition. Scrape down the bowl between additions.

8. Stir in the heavy cream, vanilla, lemon juice, and salt, mixing on low until smooth. Tap the bowl gently on the counter to release air bubbles.

Step 3: Bake the Cheesecake (55–65 minutes)

9. Pour the filling over the crust and smooth the top with a spatula.

10. Bake at 300°F (149°C) for 55–65 minutes. The edges should be set and slightly puffed, while the center (about 2–3 inches wide) should still jiggle slightly when the pan is

nudged. If the top browns too quickly, tent loosely with foil after 40 minutes.

11. Turn off the oven, crack the door open a few inches, and let the cheesecake rest inside for 1 hour. This gradual cooling prevents cracking.

12. Remove from the oven and run a thin knife around the edge of the pan to loosen the cheesecake. Cool completely at room temperature, then refrigerate uncovered for at least 4 hours or overnight.

Step 4: Make the Cherry Topping (10 minutes)

13. In a small saucepan over medium heat, combine the cherries, granulated erythritol, water, and lemon juice.

14. Bring to a gentle simmer and cook for 6–8 minutes, stirring occasionally, until the cherries soften and release their juices.

15. If using xanthan gum, sprinkle it over the mixture while stirring constantly to prevent clumping. Simmer 1–2 minutes more until slightly thickened. Stir in the almond extract, if using.

16. Remove from heat and let cool completely. The topping will thicken further as it cools.

Step 5: Assemble and Serve (5 minutes)

17. Spoon the cooled cherry topping over the chilled cheesecake, leaving a 1-inch border

around the edge if desired.

18. Release the springform ring, slice with a sharp knife dipped in hot water and wiped dry between cuts, and serve.

Time and Intensity Summary

Phase	Time	Intensity
Crust preparation	10 min	Low
Crust bake	10–12 min	Passive
Filling preparation	10 min	Medium
Cheesecake bake	55–65 min	Passive
Oven rest (door cracked)	60 min	Passive
Refrigeration	4+ hours	Passive
Cherry topping	10 min	Low–Medium
Assembly	5 min	Low

Tips for Success

- Room-temperature ingredients are essential. Cold cream cheese or eggs cause lumps and cracking.

- Don’t overmix after adding eggs. Excess air incorporation leads to a soufflé-like rise and subsequent collapse.

- A water bath is optional but helpful. If you want a bakery-perfect top, wrap the springform pan in foil and bake it in a larger pan with 1 inch of hot water.

- Allulose browns more readily than erythritol. If using allulose in the crust, check it at 8 minutes.

- Frozen cherries work well. Thaw and drain them, reserving the juice to replace the water in the topping.

Nutrition Information (Per Slice, 1 of 12)

Estimated using erythritol, which is largely not digested and excluded from net carbs. Values are approximate and will vary by brand.

Nutrient	Amount
Calories	~310 kcal
Total Fat	~29 g
Saturated Fat	~14 g
Total Carbohydrates	~7 g
Dietary Fiber	~2 g
Sugar Alcohols	~4 g
Net Carbs	~2–3 g
Protein	~7 g
Sodium	~210 mg