

Eat Happy Kitchen

Anna Vocino

CHEESECAKE TART

(Serves 6-8)

CRUST

(Yields 9" crust)

1 cup almond flour

1/4 cup coconut flour

1 stick salted butter, melted (4 ounces or 8 tablespoons)

Preheat oven to 350 degrees. Combine almond flour, coconut flour, and melted butter into a mixing bowl until mixed, and you can form a dough ball. Press evenly into the bottom of a 9" springform pan. Bake 15-20 minutes, or until crust starts to become golden brown. Let it cool completely before adding cheesecake tart filling.

CHEESECAKE TART FILLING

1 8-ounce pack of cream cheese, brought to room temperature

1 1/2 teaspoons vanilla

1/2 cup coconut sugar (or sweetener of your choice)

Pinch of salt

1/2 cup full fat Greek yogurt

1/2 cup heavy cream, whipped

Using a hand mixer, whip cream cheese until fluffy, about 30-45 seconds. Whip in vanilla extract, coconut sugar, salt, and Greek yogurt until blended and smooth. Fold in the whipped heavy cream. Pour into the cooled pie crust in the springform pan. Smooth it out with a spatula until even, and refrigerate for 8 hours or overnight. When ready to serve, remove from

fridge. Remove side of springform pan and decorate cheesecake tart with berry topping (below).

BALSAMIC BERRY TOPPING

2 cups strawberries, quartered
2 tablespoons balsamic vinegar

In a small mixing bowl, pour balsamic vinegar over the strawberries and gently fold with a spatula until strawberries are coated. Let sit for 5-10 minutes for the strawberries to absorb the balsamic. Top the cheesecake tart evenly with the balsamic strawberries.

OR PLAIN BERRY TOPPING

2 cups fresh blueberries, raspberries, and/or strawberries, quartered

Evenly decorate the top of the cheesecake tart with a layer of fresh blueberries and raspberries.