

Cranberry No Bake Cheesecake

THM-Friendly: S

Cranberry Compote:

- 1 and 1/2 cups cranberries
- 1/2 cup water
- 1/2 Tbsp. lemon juice
- 1/2 cup THM [Gentle Sweet](#)
- 1 Tbsp. COLD water
- 1/2 tsp. [Just Gelatin](#)

Crust:

- 1 cup THM [Baking Blend](#)*
- 1 cup [almond flour](#)
- 2 pinches of [mineral salt](#)
- 3 tsp. THM [Super Sweet](#)
- 3 Tbsp. [Joi Cashew Base](#)**
- 1 tsp. lemon juice
- 2 Tbsp. [baobab](#)
- 1 Tbsp. butter
- water as needed

Cranberry Cheesecake Filling:

- 1/2 cup half & half
- 2 tsp. Just Gelatin
- 16 oz. cream cheese
- 4 Tbsp. nonfat Greek yogurt
- 2/3 cup Gentle Sweet
- couple splashes of lemon juice
- couple pinches of allspice
- couple pinches of cinnamon
- 1/2 cup Cranberry Compote

Start the first four ingredients for the Cranberry Compote in a saucepan on medium heat (on the stove); bring to a boil. Turn down to low heat and let it simmer.

While that cooks down, make the crust. In a food processor add the Crust ingredients and blend for a minute or two. This will depend on the almond flour. The oil will come out the more you blend. IF after a few minutes, the crust is not coming together add 1 Tbsp. of water until it comes together in a ball-like form. (Hold off on adding any water to make sure it's needed.) After it is pressable, dump the dough into a pie plate and mush it down. Use a flat-bottomed utensil or cup to press it down firmly. Set aside to make the filling.



To bloom the Compote gelatin: In a small bowl stir gelatin in the cool water and let it sit for a couple of minutes. Also, **bloom the Cheesecake Filling gelatin** by putting the half and half and the gelatin in a small bowl and stirring; let it set up and bloom (makes "milk jello").

Now add the cool Compote gelatin to the hot Compote in the saucepan, stirring well. Let the Compote cool; place it in the fridge (or outside if you have winter temps).

Meanwhile, put the cream cheese, yogurt, lemon juice, and Gentle Sweet in a mixing bowl. When the Cheesecake gelatin is firm, stir and microwave for 20 seconds. Start beating the cream cheese and yogurt. While mixing add your hot "milk jello" and keep mixing until well combined and fluffy. Now add your spices and the 1/2 cup of Cranberry Compote to the mixing bowl and mix together. Taste it to see if there are any changes you want to make or to just try it and take a big sigh.

If satisfied pour the cranberry cream cheese mix into your crust. Pour the rest of the Cranberry Compote on top. Place in the fridge for at least 4 hours. Top that with sugar-free whipped topping

enJOY!

* If you don't have Baking Blend, you can use 2 cups of almond flour.

** Butter or nut butter could also be used in place of Joi Cashew Base.

