

# Strawberry Cheesecake Rolls

THM-Friendly: S

Heat air fryer to bake setting at 375°. (Can use a regular oven.)

## For the bread:

- 1 1/3 cups egg whites
- 3/4 cup water
- 1 bag THM No Carb Easy Bread

Whip the egg whites and water for 30 seconds or so. Add the NCEB and mix in. With your hands spread out the dough onto parchment paper, into a rough rectangle. To make it easier, you could spray a piece of Saran wrap, lay it over the dough and press the dough until it's fairly thin (but will still roll).

## For the filling:

- 6 oz. 1/3 less fat cream cheese, softened
- 1/4 cup powdered sweetener
- 1 Tbsp. lemon juice

Whip together. Then spread the filling over the top of the NCEB dough. Don't go quite to the edge.

Spread about 1/3 cup jam or smashed fresh strawberries. Start rolling up the loaf, using your parchment paper to help facilitate it rolling well. (Watch the video if you need help.)

Put some more parchment paper on a cookie sheet. Cut your roll into 2" pieces and put close together on the pan. (You can make them thinner if you like.)

Place in the air fryer (or regular oven) and bake for about 25-30 minutes, until golden brown.

## For the frosting:

2 oz. 1/3 less fat cream cheese  
2 Tbsp. strawberry jam  
1 Tbsp. heavy cream  
1 Tbsp. powdered sweetener  
Whip together well.

When the rolls are cool, frost and enJOY!

