

Strawberry Dream Cake

~ by Krystal Austin ~

THM-Friendly: FP

For the crust:

- 1/2 cup + 3 Tbsp. THM Cookie Mix
- 2 tsp. coconut oil, melted
- 1 1/2 Tbsp. egg whites

Preheat oven to 350°. Mix the ingredients together and press into a 7x11" pan. (This is enough crust to cover the bottom of the pan in a thin layer. You can make 1 1/2 times the recipe for a thicker crust.) Bake for 7 minutes or until slightly golden brown. Let cool.

For the cake:

- 1 - 24 oz. carton of low-fat or nonfat cottage cheese
- 1 Tbsp. lemon juice
- 2 Tbsp. THM Gentle Sweet (or to taste)
- 7-8 strawberries (or other berries)
- 1/2 tsp. strawberry extract

Put the above ingredients in your blender. In a small bowl, mix

- 2 tsp. of THM Just Gelatin in 1 Tbsp. cool water. Stir well and add 1 Tbsp. hot water and stir again. Add this to your blender. Blend until smooth, stopping to scrape the sides if needed. Pour over the cooled crust.

For the strawberry sauce:

- 1 - 10 oz. bag of frozen strawberries
- 1 rounded Tbsp. THM Gentle Sweet
- 1 Tbsp. lemon juice

Add everything to a small pot. Mash the strawberries as they cook. Bring to a simmer and cook for maybe ten minutes until desired thickness. Blend with a hand-held blender if you want it smooth. Top the cheesecake with sauce (however much you want). Put it in the fridge for a few hours to set. Makes six servings.

enJOY!

