

Keto Pumpkin Cheesecake Swirl Brownies

FOR THE BROWNIES:

3/4 cup butter
4 ounces 100% cacao baking chocolate
3/4 cup erythritol sweetener (or preferred low carb granulated sweetener)
1 Tablespoon vanilla extract
2 eggs
1/4 cup blanched almond flour
1/4 cup coconut flour
1/4 cup unsweetened cocoa powder
1/4 teaspoon sea salt
1/2 teaspoon cinnamon

FOR THE CHEESECAKE LAYER:

4 ounces softened full-fat cream cheese (organic, if possible)
1 egg
1/3 cup erythritol sweetener
1 Tablespoon coconut flour
1/2 cup unsweetened pumpkin puree
1/4 teaspoon vanilla extract
1 teaspoon pumpkin pie spice

1. Preheat oven to 350 degrees F. Spray an 8x8 or 9x9 inch baking pan with non-stick spray.
2. To make the brownies, melt the butter and baking chocolate in a medium saucepan over low heat. Don't let it boil. Remove from heat.
3. Whisk in the sugar, vanilla, and eggs. Whisk for about 30 seconds until the mixture is smooth. Stir in the rest of the brownie ingredients until combined. Pour 2/3 of the brownie mixture into the prepared pan. Set aside the rest.
4. To make the cheesecake layer, beat the cream cheese and egg together very well. Add the remaining ingredients and continue beating until smooth. Spread it on top of the brownie layer in the baking pan.
5. Take the reserved brownie mixture and add it to the top of the cheesecake layer in spoonfuls. Use a knife to swirl the top a bit.
6. Bake for 1 hour until a toothpick inserted into the center comes out clean.

Makes 16 2-inch brownies.

From Perry's Plate