



GRINCH HOLIDAY CHEESECAKE COOKIES

High Protein / Keto-Friendly / Low-Carb / Sugar Free

Recipe by Deedee (@eatwithdeedee) and featured on MariGoldFoods.com

"I threw this together as a festive Christmas dessert and so happy with how it came out.

So yummy and pretty!"

- Deedee

INGREDIENTS:

Keto/Low Carb Vanilla Cake

- 4 TBSP Butter, softened
- 1/2 C Sweetener
- 3 Eggs, room temperature
- 1 C Almond Flour
- 1/4 C MariGold Creamy Vanilla Whey Isolate Protein Powder
- 1 1/2 TSP Baking Powder
- 3/4 C Sour Cream
- 2 TSP Vanilla Extract
- Pinch of salt
- 2 TSP Cake batter - optional (I used @oooflavors)
- Sprinkles, optional

Cream Cheese Filling

- 8 OZ Cream cheese
- 4 TBSP Butter
- 1 C powdered sweetener (I used @swervesweetie)
- 2 TBSP heavy cream
- 1 TSP Vanilla extract

DIRECTIONS

1. Mix butter, sweetener, & eggs until combined. Add all dry ingredients and mix just until combined. Stir in vanilla & sour cream. Pour into a shallow cake pan (I used 9x13) or jelly roll pan lined with parchment paper. You want it to be a very thin layer of cake. Bake at 350 for 12-15 minutes until done.
2. While it's baking, lay down a towel and sprinkle with powdered sweetener. As soon as your cake comes out of the oven, flip it onto the towel and roll up. Let sit for about an hour in the refrigerator. Make your filling while you are waiting.
3. CREAM CHEESE FILLING: Beat all ingredients except sweetener until smooth. Add sweetener gradually until fully combined and fluffy.
4. Carefully unroll your cake roll and spread filling inside then roll back up. Put back into the fridge for one hour to firm up. It's okay if your top cracks a little, we can always add some frosting, sprinkles, or powdered sweetener on top.



Featuring MariGold
Creamy Vanilla Whey Isolate
Protein Powder
(MariGoldFoods.com)

