

Silky & Creamy Cheesecake Fluff

A diabetic-friendly recipe

Ingredients:

- 1 cup cream cheese, room temperature
- 1/4 cup powdered sweetener of choice
- 1 teaspoon lemon juice
- 1 teaspoon vanilla extract
- Zest of 1 lemon
- 1 cup heavy cream
- 1/2 cup berries of choice



Directions

1. Combine cream cheese, sweetener, lemon juice, vanilla, and zest in a large bowl with a hand mixer until smooth.
2. Whip heavy cream in a large bowl with a hand mixer until stiff peaks form.
3. Fold cream cheese mixture with the whipped heavy cream. Divide equally into 6 serving bowls. Top with berries of choice.

Makes 6 servings

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.