

## Chocolate Protein Cheesecake

Creamy, delicious cheesecake topped with real whipped cream combined together make a super yummy dessert that you can enjoy with the whole family!

24 portions

### Ingredients

or	or
3 PKG of cheese, cream, fat free (Copy) (680 g) room temp	1 cup of organic Stevia Granular (48 g)
or	or
3 large units of egg, whole, raw, fresh (150 g)	1 tsp of vanilla extract (4 g)
or	or
6 scoops of beverages, ABBOTT, EAS whey protein powder (117 g)	2 tsp of McCormick Pure Peppermint Extract (8 g)
or	or
1/2 cup of cream heavy (60 g)	1 crust of pie Crust, Cookie-type, Graham Cracker, Ready Crust (183 g)
or	
1/2 cup of cocoa mix, powder, prepared with water (Copy) (63 g)	

### Cooking method

- 1  
Preheat oven to 350
- 2  
Mix room temperature cream cheese, eggs, protein powder, cocoa, vanilla, mint, and stevia together in a mixer stand until smooth. Leave out mint extract if plain chocolate flavor desired.
- 3  
Pour over crust or make it crustless.
- 4  
Bake for 40 minutes at 350 degrees or until center is almost set. Cool completely. You can also bake these in muffin tins for individual cheesecakes. Just reduce the baking time to 25-30 minutes.