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Courtesy of Anna Sward of Proteinpow.com

**Protein Santa Cheesecake Bites**

**Ingredients:**

Ground almonds, 1/4 cup  
Crunchy almond butter, 2 tbsp  
Honey, 1 tbsp  
Quark, 1/2 pot (125 g)  
Whole egg, 1  
Unflavored whey protein, 1/8 cup  
Toffee Stevia drops, 1/2 tsp

**Directions:**

1. In a bowl, mix the almonds, almond butter, and honey together until you get a delicious dough. Roll the dough into 12 little balls, then press them into 12 mini muffin cups. Set aside.
2. To make your filling, whisk the quark, egg, whey, and sweetener in a bowl until you get a smooth batter. Pour this into your cups (you might have some batter left over).
3. Bake for 7-10 minutes at 320 degrees F. They'll feel uncooked in the center, which is totally fine; you don't want them to brown on top or cook though.
4. Let the cheesecakes cool completely before eating!