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Strawberry Cheesecake Bites

Prep Time: 15 min. Cook Time: 10 min.

Serving size: 2 bites

Recipe yields 6 servings

Ingredients

1/4 cup ground almonds

2 tbsp almond butter

1 tbsp honey

1/2 pot (125 g) quark

1 whole egg

1/8 cup Signature Strawberry Whey protein powder

1/2 tsp toffee stevia drops

1 Signature Cookies and Cream Crunch Bar, chopped

Directions

1. In a bowl, mix the almonds, almond butter, honey, and Signature Cookies and Cream Crunch Bar together to form a dough. Press the dough into the bottom of a baking pan, or divide evenly among 12 mini muffin cups. Set aside.
2. To make the filling, whisk the quark, egg, whey protein, and stevia sweetener in a bowl until smooth. Pour mixture on top of the almond base and smooth out with a spatula.
3. Bake for 7-10 minutes at 320 degrees F. Avoid letting it brown on top. It will feel uncooked in the center, but don't worry—the cheesecake will set as it cools.
4. Let cool completely before eating!