



# Vanilla Bean Cheesecake with Walnut Crust

**PREP TIME**

10 min

**TOTAL TIME**

300 min

**Nutrition Information Per Serving**

Makes 16 servings

<b>FAT</b>	<b>PROTEIN</b>	<b>CARBS</b>	<b>CALORIES</b>
39g	8g	9g	404

*Nutrition information will vary based on choice of sweetener.*

**Ingredients**

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1½ cup walnuts, chopped

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1¾ cup Splenda or Virta-friendly sweetener of choice

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4 Tbsp butter, melted

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2 lbs cream cheese, softened

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1 vanilla bean, cut lengthwise

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4 large eggs

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¼ tsp pure almond extract

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½ cup heavy cream

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2 cups sour cream

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1 Tbsp pure vanilla extract

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**Instructions**

1. Preheat oven to 350°F.
2. Coat a 10-inch springform pan with butter.
3. Pulse the walnuts with ¼ cup sweetener until a fine powdery consistency is reached.
4. Add in butter and continue to pulse until the mixture becomes moist.

5. Press the crumb mixture onto the bottom of the pan.
6. Put the springform pan in the oven and bake for 12 minutes or until the edges have browned.
7. Decrease oven temperature to 300°F.
8. Beat the cream cheese with the remaining 1¼ cup sweetener and the vanilla bean until just combined at low speed with an electric mixer.
9. Beat the eggs, one at a time, scraping down the bowl between each one.
10. Add the remaining 2 teaspoons of vanilla extract and almond extract.
11. Continue to beat the cream until it reaches a smooth texture.
12. Pour the cheesecake batter into the pan.
13. Bake for 65-75 minutes, until lightly golden and slightly jiggly in the center.
14. While the cheesecake is baking, combine sour cream with ¼ cup sweetener and vanilla extract in a separate bowl.
15. Immediately pour the sour cream topping over the cheesecake and smooth it out.
16. Return the pan to the oven to bake it for another 5 minutes.
17. Remove from the oven and let cool at room temperature.
18. Using a sharp knife, run it around the edge of the cake in order to remove the ring.
19. Refrigerate the cake for 3 hours.
20. Cover loosely with plastic wrap and proceed to refrigerate overnight prior to serving.
21. Enjoy!

*This recipe has been adapted from Food and Wine.*