



## **Cookies & Cream Cheesecake (S)**

One of the top sellers at The Blue Butterfly Cafe!

This is a crowd-pleaser not just with Mamas, but with their husbands and children too.

By Esther Allison

## **Cookies & Cream Cheesecake (S)**

**Yield:** one 9" no-bake cheesecake

### **Crust:**

1/3 cup melted butter  
3/4 cup TH Baking Blend  
1/3 cup TH Gentle Sweet  
1/8 tsp. TH Mineral salt  
1/4 cup cocoa powder  
1/4 cup black cacao or cocoa powder  
Desired amount water

**Filling:**

1/4 cup cold water  
1 Tbs. TH gelatin  
1 3/4 cup low-fat cottage cheese  
8 oz. 1/3 less fat cream cheese  
3/4 cup TH Cookies & Cream whey protein powder  
1/4 cup black cacao or cocoa powder  
3-4 Tbs. TH Gentle Sweet  
1/4 cup boiling water

**Topping:**

1 cup heavy cream  
4-5 Tbs. TH Gentle Sweet

**Crust directions:**

Spray a 9" springform pan with coconut oil cooking spray. Put all dry ingredients into a bowl and mix. Then add the melted butter. If the mixture is too dry, add water until a loose crumb forms and sticks together when you press it. Press into the springform pan.

**Cheesecake directions:**

Put the cold water and gelatin into a small bowl and stir well. Let this mixture sit while you add the cottage cheese, cream cheese, whey protein powder, black cocoa, and Gentle Sweet to a high-powered blender. Pour the boiling water into the gelatin mixture and stir until dissolved. Add to the other ingredients in the blender and blend well. It is a very thick mixture, so be prepared. Scrape down the sides if needed. Once fully combined, pour into the crust, smooth the top and chill for at least four hours.

**Topping directions:**

Whip the heavy cream and Gentle Sweet together until medium peaks form. Spread it on top or pipe puffs over chilled cheesecake. I use the Wilton 6B tip on a 16" piping bag.

*\*NOTE: I use Weirdo Good Black Velvet Cacao Powder. I have used others and find their quality not as good. You could also use black cocoa powder.*

