

Lemon Slice with Lemon Cheesecake Topping

My partner loves lemon drizzle cake so this is a definite for my High Tea Menu. On the one pictured for the frosting I used 1/2 cream cheese and 1/2 ricotta cheese as I had some left over from something else.

Servings: 8/12/16 depending on the size you want

Ingredients

Cake

56g/1/2 Cup Coconut Flour
113g/1/2 Cup Unsalted Butter, melted
56g/1/2 Cup Low Carb Sweetener of choice,
I use erythritol
5 Eggs
1/2 teaspoon Baking powder
1/4 teaspoon Salt
1 teaspoon Vanilla Extract
2 Lemons Juice & Rind



Toppng

168g/6 oz Cream cheese softened at room temperature (add more if you think it needs it)
84g/3 oz Butter softened, unsalted
1 Lemon Juice & Rind
28g/1/4 cup Low Carb Sweetener of choice (erythritol)

Instructions

Preheat the oven to 200C/400F degrees.

In a food processor blend together the butter, eggs, sweetener, lemon juice, lemon rind and vanilla.

Add the coconut flour, baking powder, salt and blend until smooth.

Pour into a lined 20cm/8inch square baking tin.

Bake for 20 minutes and allow to cool.

Blend the topping ingredients until smooth. I use a food processor

Spread the topping generously over the cake.

Cut into 8 slices or smaller squares, I cut the cake into 12 squares but you can cut it into 16 small squares