Chocolate Cheesecake Tiramisu

Calories: 0 kcal

Servings: 2

Time: 0 Mins

Instructions

- 1. Base Coconut Layer:
- 2. Combine the coconut flour, flaxseed oil and cold water in a bowl until mixture forms a crumble dou
- 3. Add coconut crumble to the bottom of a glass, and press it down with a spoon. Place glass in the to set while making the next layer.
- 4. Cream Cheese Layer:
- Combine the cream cheese, cream, monk fruit sweetener and vanilla bean in a bowl and whisk ur creamy.
- Add half of the cream cheese layer on top of the coconut crumble, and set aside remaining half for later. Return the glass back into the fridge to set.
- 7. Coffee Layer
- 8. Mix coffee in a cup with 4-5 tsp of hot water and let it brew for 2 minutes. You can use decaf coffee half an Ultra Lite coffee sachet).

9. Add a pinch of cinnamon and star anise to the coffee and stir. These spices extra flavour and dep

- the dessert, but are optional if preferred to leave out.
- 10. Place the coffee layer on top of the cream cheese layer, then back into the fridge to set.
- 11. Chocolate Layer:
- 12. Mix together the cacao powder, monk fruit sweetener and flaxseed oil. Add chocolate layer on top the previous coffee layer.
- 13. Then add the remaining cream cheese layer. Sprinkle cacao nibs on top decorate.
- 14. Place glass back in the fridge to set for 15 minutes, then enjoy.