

Chocolate Strawberry Cheesecake

SERVINGS: *x*COOK TIME: *x*CALORIES: *x*NET CARBS: *x***INGREDIENTS:****Base**

- 1 cup chocolate cake mix
- 1 stick unsalted butter, melted

Filling

- 1 block Philadelphia cream cheese
- ¼ cup Sweetie
- ¼ cup heavy whipping cream
- ¼ tsp vanilla extract
- 1 cup strawberries

Toppings

- Reddi Wip
- Lily's chocolate chips
- Diced strawberries

DIRECTIONS:**Base**

1. In a bowl, combine the cake mix and melted butter until crumbly. Press into the bottom of a serving dish or pan.

Filling

1. In a microwave-safe bowl, combine the cream cheese, sweetie, heavy whipping cream, vanilla extract, and strawberries. Microwave for 1 minute.
2. Blend until smooth and creamy, then spread over the base.
3. Optional: Top with Reddi Wip, Lily's chocolate chips, and diced strawberries.
4. Chill before serving if desired.

Strawberry Cheesecake

**SERVINGS:** *x***COOK TIME:** *x***CALORIES:** *x***NET CARBS:** *x***INGREDIENTS:****Base**

- 1 cup bakers basic cake mix
- 1 stick unsalted butter, melted

Filling

- 1 block Philadelphia cream cheese
- ¼ cup Sweetie
- ¼ cup heavy whipping cream
- ¼ tsp vanilla extract
- 1 cup strawberries

Toppings

- Reddi Wip
- Lily's chocolate chips
- Diced strawberries

DIRECTIONS:**Base**

1. In a small bowl, combine the melted butter and cake mix until crumbly. Press into the bottom of a serving dish or pan.

Filling

1. In a microwave-safe bowl, combine the cream cheese, sweetie, heavy whipping cream, vanilla extract, and strawberries. Microwave for 1 minute.
2. Blend until smooth and creamy, then spread over the base.
3. Optional: Top with Reddi Wip, Lily's chocolate chips, and diced strawberries.
4. Chill before serving if desired.

Banana Cheesecake

SERVINGS: *x*COOK TIME: *x*CALORIES: *x*NET CARBS: *x***INGREDIENTS:****Base**

- 1 cup bakers basic cake mix
- 1 stick unsalted butter, melted

Filling

- 1 block Philadelphia cream cheese
- ¼ cup half & half
- ¼ cup Sweetie
- ¼ tsp vanilla extract
- ¼ tsp banana extract
- Banana, mashed (optional)

Toppings

- Whipped cream
- Banana slices
- Lily's chocolate chips

DIRECTIONS:**Base**

1. In a small bowl, combine the melted butter and cake mix until crumbly. Press into the bottom of a serving dish or pan.

Filling

1. In a microwave-safe bowl, combine the cream cheese, half & half, Sweetie, vanilla extract, banana extract, and mashed banana if using.
2. Microwave for 1 minute, then blend until smooth and creamy. Spread over the crust.
3. Top with whipped cream, banana slices, and Lily's chocolate chips.
4. Chill before serving if desired.

Lemon Cream Cheesecake

**SERVINGS:** *x***COOK TIME:** *x***CALORIES:** *x***NET CARBS:** *x***INGREDIENTS:****Base**

- 1 cup bakers basic cake mix
- 1 stick unsalted butter, melted

Filling

- 1 block Philadelphia cream cheese
- ¼ cup Sweetie
- ¼ cup half & half
- ¼ tsp vanilla extract
- 5 drops lemon essential oil (or to taste)

Toppings

- Whipped cream
- Lemon slices

DIRECTIONS:**Base**

1. In a small bowl, combine the melted butter and cake mix until crumbly. Press into the bottom of a serving dish or pan.

Filling

1. In a microwave-safe bowl, combine the cream cheese, Sweetie, half & half, vanilla extract, and lemon essential oil.
2. Microwave for 1 minute, then blend until smooth and creamy. Spread over the crust.
3. Optional: Top with Reddi Wip and lemon slices.
4. Chill before serving if desired.

Raspberry Cheesecake

SERVINGS: *x*COOK TIME: *x*CALORIES: *x*NET CARBS: *x***INGREDIENTS:****Base**

- 1 cup bakers basic cake mix
- 1 stick unsalted butter, melted

Filling

- 1 block Philadelphia cream cheese
- ¼ cup Sweetie
- ¼ cup heavy whipping cream
- ¼ tsp vanilla extract
- 1 cup raspberries

Toppings

- Whipped cream
- Lily's white chocolate chips
- Raspberries

DIRECTIONS:**Base**

1. In a small bowl, combine the melted butter and cake mix until crumbly. Press into the bottom of a serving dish or pan.

Filling

1. In a microwave-safe bowl, combine the cream cheese, Sweetie, heavy whipping cream, vanilla extract, and raspberries.
2. Microwave for 1 minute, then blend until smooth and creamy. Spread over the crust.
3. Optional: Top with Reddi Wip, Lily's white chocolate chips, and additional raspberries.
4. Chill before serving if desired.

Chocolate Raspberry Cheesecake

SERVINGS: *x*COOK TIME: *x*CALORIES: *x*NET CARBS: *x***INGREDIENTS:****Base**

- 1 cup chocolate cake mix
- 1 stick unsalted butter, melted

Filling

- 1 block Philadelphia cream cheese
- ¼ cup Sweetie
- ¼ cup heavy whipping cream
- ¼ tsp vanilla extract
- 1 cup raspberries

Toppings

- Whipped cream
- Lily's chocolate chips
- Raspberries

DIRECTIONS:**Base**

1. In a small bowl, combine the melted butter and cake mix until crumbly. Press into the bottom of a serving dish or pan.

Filling

1. In a microwave-safe bowl, combine the cream cheese, Sweetie, heavy whipping cream, vanilla extract, and raspberries.
2. Microwave for 1 minute, then blend until smooth and creamy. Spread over the crust.
3. Optional: Top with Reddi Wip, Lily's chocolate chips, and raspberries.
4. Chill before serving if desired.

Chocolate Cheesecake

**SERVINGS:** *x***COOK TIME:** *5 minutes***CALORIES:** *284***NET CARBS:** *2g***INGREDIENTS:****Base**

- 1 cup chocolate cake mix
- 1 stick unsalted butter, melted

Filling

- 1 block Philadelphia cream cheese
- ¼ cup Sweetie
- ¼ cup half & half
- ¼ tsp vanilla extract
- 1 Tbsp cocoa powder

Toppings

- Whipped cream
- Lily's chocolate chips

DIRECTIONS:**Base**

1. In a small bowl, combine the melted butter and cake mix until crumbly. Press into the bottom of a serving dish or pan.

Filling

1. In a microwave-safe bowl, combine the cream cheese, Sweetie, half & half, vanilla extract, and cocoa powder.
2. Microwave for 1 minute, then blend until smooth and creamy. Spread over the crust.
3. Optional: Top with Reddi Wip and Lily's salted caramel chocolate chips.
4. Chill before serving if desired.

Chocolate Peanut Butter Cheesecake

SERVINGS: *x*COOK TIME: *x*CALORIES: *x*NET CARBS: *x***INGREDIENTS:****Base**

- 1 cup chocolate cake mix
- 1 stick unsalted butter, melted

Filling

- 1 block Philadelphia cream cheese
- ¼ cup Sweetie
- ¼ cup half & half
- ¼ tsp vanilla extract
- 1 Tbsp cocoa powder

Toppings

- 2 Tbsp peanut butter
- Cream Cheese Frosting (see recipe)
- Whipped cream
- Lily's chocolate chips

DIRECTIONS:**Base**

1. In a small bowl, combine the melted butter and cake mix until crumbly. Press into the bottom of a serving dish or pan.

Filling

1. In a microwave-safe bowl, combine the cream cheese, Sweetie, half & half, vanilla extract, and cocoa powder.
2. Microwave for 1 minute, then blend until smooth and creamy. Spread over the crust.

PB Topping

1. Mix the peanut butter with Cream Cheese Frosting until smooth, then spread or drizzle over the cheesecake.
2. Optional: Top with whipped cream and Lily's chocolate chips.
3. Chill before serving if desired.

Peanut Butter Chocolate Cheesecake

**SERVINGS:** *x***COOK TIME:** *x***CALORIES:** *x***NET CARBS:** *x***INGREDIENTS:****Base**

- 1 cup chocolate cake mix
- 1 stick unsalted butter, melted

Filling

- 1 block Philadelphia cream cheese
- ¼ cup Sweetie
- ¼ cup heavy whipping cream
- ¼ tsp vanilla extract
- ¼ cup peanut butter

Toppings

- Whipped cream
- Lily's chocolate chips

DIRECTIONS:**Base**

1. In a small bowl, combine the melted butter and cake mix until crumbly. Press into the bottom of a serving dish or pan.

Filling

1. In a microwave-safe bowl, combine the cream cheese, Sweetie, heavy whipping cream, vanilla extract, and peanut butter.
2. Microwave for 1 minute, then blend until smooth and creamy. Spread over the crust.
3. Optional: Top with Reddi Wip and Lily's chocolate chips.
4. Chill before serving if desired.

Mint Chocolate Cheesecake

**SERVINGS:** *x***COOK TIME:** *x***CALORIES:** *x***NET CARBS:** *x***INGREDIENTS:****Base**

- 1 cup chocolate cake mix
- 1 stick unsalted butter, melted

Filling

- 1 block Philadelphia cream cheese
- ¼ cup Sweetie
- ¼ cup heavy whipping cream
- ¼ tsp vanilla extract
- 1 Tbsp cocoa powder
- 2 drops peppermint essential oil

Toppings

- Whipped cream
- Lily's white chocolate chips

DIRECTIONS:**Base**

1. In a small bowl, combine the melted butter and cake mix until crumbly. Press into the bottom of a serving dish or pan.

Filling

1. In a microwave-safe bowl, combine the cream cheese, Sweetie, heavy whipping cream, vanilla extract, cocoa powder, and peppermint essential oil.
2. Microwave for 1 minute, then blend until smooth and creamy. Spread over the crust.
3. Optional: Top with Reddi Wip and Lily's white chocolate chips.
4. Chill before serving if desired.

Coconut Cream Cheesecake

SERVINGS: *x*COOK TIME: *x*CALORIES: *x*NET CARBS: *x***INGREDIENTS:****Base**

- 1 cup bakers basic cake mix
- 1 stick unsalted butter, melted

Filling

- 1 block Philadelphia cream cheese
- ¼ cup Sweetie
- ¼ cup half & half
- ¼ tsp vanilla extract
- 1 Tbsp coconut extract

Toppings

- Whipped cream
- Toasted coconut

DIRECTIONS:**Base**

1. In a small bowl, combine the melted butter and cake mix until crumbly. Press into the bottom of a serving dish or pan.

Filling

1. In a microwave-safe bowl, combine the cream cheese, Sweetie, half & half, vanilla extract, and coconut extract.
2. Microwave for 1 minute, then blend until smooth and creamy. Spread over the crust.
3. Optional: Top with Reddi Wip or whipped cream and toasted coconut.
4. Chill before serving if desired.

Key Lime Cheesecake

**SERVINGS:** *x***COOK TIME:** *x***CALORIES:** *x***NET CARBS:** *x***INGREDIENTS:****Base**

- 1 cup bakers basic cake mix
- 1 stick unsalted butter, melted

Filling

- 1 block Philadelphia cream cheese
- ¼ cup Sweetie
- ¼ cup heavy whipping cream
- ¼ tsp vanilla extract
- 3 Tbsp lime juice

Toppings

- Whipped cream
- Lily's white chocolate chips
- Coconut

DIRECTIONS:**Base**

1. In a small bowl, combine the melted butter and cake mix until crumbly. Press into the bottom of a serving dish or pan.

Filling

1. In a microwave-safe bowl, combine the cream cheese, Sweetie, heavy whipping cream, vanilla extract, and lime juice.
2. Microwave for 1 minute, then blend until smooth and creamy. Spread over the crust.
3. Optional: Top with Reddi Wip, Lily's white chocolate chips, and coconut.
4. Chill before serving if desired.

Orange Creamsicle Cheesecake

**SERVINGS:** *x***COOK TIME:** *x***CALORIES:** *x***NET CARBS:** *x***INGREDIENTS:****Base**

- 1 cup bakers basic cake mix
- 1 stick unsalted butter, melted

Filling

- 1 block Philadelphia cream cheese
- ¼ cup Sweetie
- ¼ cup half & half
- ¼ tsp vanilla extract
- 5 drops orange essential oil (or to taste)

Toppings

- Whipped cream
- Lily's white chocolate chips
- Orange slice

DIRECTIONS:**Base**

1. In a small bowl, combine the melted butter and cake mix until crumbly. Press into the bottom of a serving dish or pan.

Filling

1. In a microwave-safe bowl, combine the cream cheese, Sweetie, half & half, vanilla extract, and orange essential oil.
2. Microwave for 1 minute, then blend until smooth and creamy. Spread over the crust.
3. Optional: Top with Reddi Wip, orange slices, or Lily's white chocolate chips.
4. Chill before serving if desired.

S'mores Cheesecake

**SERVINGS:** *x***COOK TIME:** *x***CALORIES:** *x***NET CARBS:** *x***INGREDIENTS:****Base**

¼ cup bakers basic cake mix
2 tablespoons unsalted butter, melted

Filling

MaxMallows marshmallows
Lily's chocolate chips

DIRECTIONS:

1. In a small bowl, combine the melted butter and cake mix until crumbly to create a graham cracker-style crust.
2. Top with chopped MaxMallows marshmallows and Lily's chocolate chips.
3. Serve immediately and enjoy with a spoon.