

Russell Stover

# Sugar Free Chocolate Chip Cheesecake Squares

Creamy cheesecake squares  
filled with sugar free baking  
chips - YUM!



More recipes at [russellstover.com](https://russellstover.com)



## INGREDIENTS

### Crust

4 tbsp melted unsalted butter  
12 sugar free shortbread cookies,  
crushed  
1 tbsp Swerve®

### Filling

2 8oz packages cream cheese  
1 egg  
1 tbsp vanilla  
1/2 cup powdered Swerve®  
(confectioners' sugar)  
1 cup [Russell Stover Sugar Free  
Semi-Sweet Baking Chips](#)

## INSTRUCTIONS

### Crust:

Preheat oven to 350 degrees.  
Line a 9x9 baking pan with parchment paper or aluminum foil, spray lightly with cooking spray and set aside.  
Melt butter.  
Combine butter, crushed shortbread cookies and Swerve®. Mix well.  
Pat crust into pan and bake for 6 minutes.

### Cheesecake Filling:

Combine cream cheese, egg, vanilla, and powdered Swerve® in bowl and beat with electric mixer until well combined.  
Fold in [Russell Stover Sugar Free Semi-Sweet Baking Chips](#).  
Evenly press cheesecake filling into pan and bake 30 mins. or until a toothpick placed in the center comes out clean.

[Purchase sugar free chips >](#)

Makes approx. 18 servings