**Deluxe Two Layer Cheese Cake**

PREPARATION TIME: 20 Minutes
COOKING TIME: 2 Hour

Total Time: 2 Hours 20 minutes

**Crust:**

1/2 cup of almond flour

1/2 cup of almond flakes

1/3 cup of butter.

**Filling:**

2 (8 ounce) packages cream cheese

1/2 cup of honey (or sugar)

3 eggs (large)

1/2 teaspoon vanilla

½ of a package of Jello\*

\*I use a lemon flavor but any kind will do, and if you want a vegetarian use Agar Agar. I use about 3 tablespoons worth.

**Frosting:**

1 (8 ounce) package of cream cheese

1 1/2 cups of whip cream.

½ of a package of Jello (I go with lemon but any favor will do)

**Instructions:**

**Crust:** Melt the butter and mix the ingredients together. Pour into the 9 inch spring form or pan. Don’t worry if it a little bit lumpy.

**Filler:** Beat cream cheese, honey, eggs, vanilla with mixer until smooth. Add the Jello. Pour the mixture into well greased 9 inch spring form or pan.

2. Bake 22 to 25 minutes at 350 degrees F. Remove cheesecake and cool for 5 minutes. It should be darker with small brown stops on the top. Let it cool for AT LEAST 1 hour.

**Frosting:** Mix the cream cheese, whip cream and ½ package of gelatin together. Spread it on top of the cake. Let it stand for an hour before eating.

Tip: sometimes I add fruit on top to make it look more festive!