

The Vegan Vamp

THE BEST BAKED CHEESECAKE

I promise no one will know its vegan... Serves 10.



WHAT YOU NEED:

- 500g vegan cream cheese
- 350g silken tofu
- 1 ¼ cup sugar
- 2 tbsp. vanilla bean paste
- ¼ cup soymilk
- 1 tsp. arrowroot
- ½ cup all-purpose flour
- 1 400g packet digestive biscuits
- ¾ cup vegan butter
- ¼ cup sugar
- Coconut (or canola) Oil Cooking Spray
- 22cm spring form pan

HOW YOU DO IT:

1. Preheat oven to 190°C and spray spring form pan with spray oil to grease.
2. Add packet of digestive biscuits to a food process and blitz until turned to crumbs. Melt butter and add to a medium bowl, stir in the digestive crumbs and sugar until combined.
3. Press the base mixture into greased spring form pan using fingers and bring it up the side of the pan as well. Bake for 5 minutes.
4. Take out of oven and allow to cool while preparing filling. Reduce heat on oven to 160°C.
5. In a food processor blitz together cream cheese, tofu, sugar, vanilla and soymilk until smooth. Add in arrowroot and blitz again until combined. Taste the mixture to see if it is vanilla-y enough. And add more as needed.
6. Pour filling into the pan with cooled crust and bake for an hour. After an hour, turn off the oven but leave the cake in there for an extra 30 minutes.
7. Take out of oven and cool completely before transferring to the fridge overnight (or for at least four hours).
8. Top with whatever you please, serve and enjoy the vegan cheesecake deliciousness!

NUTRITION FACTS

Serving Size 1 slice

Servings Per Recipe 10

Amount Per Serving

Calories 549

% Daily Value*

Total Fat 29g **44%**

Saturated Fat 8g **42%**

Monounsaturated Fat 6g

Polyunsaturated Fat 3g

Trans Fat 3g

Cholesterol 0mg **0%**

Sodium 264mg **11%**

Potassium 79mg **2%**

Total Carbohydrate 63g **21%**

Dietary Fiber 1g **6%**

Sugars 37g

Protein 7g **14%**

Vitamin A 23%

Vitamin C 0%

Calcium 1%

Iron 2%

* The Percent Daily Values are based on a 2,000 calories diet, so your values may change depending on your calorie needs. The values here may not be 100% accurate as the recipes here have not been professionally evaluated.