

Tofu Chocolate Cheesecake

Printed from Tofu Recipes at <http://www.tofurecipes.co.uk/>

This dish is very similar to cheesecake, but it's made with silken tofu instead of cream cheese, keeping it vegan and low in fat and calories. Use whichever biscuits you like for the base - gingernuts would be particularly good.

Ingredients:

1 x 23cm biscuit base made with biscuits and melted butter or spread - use about the same amount of butter to biscuits.

450g silken tofu

50g unsweetened cocoa powder

200g caster sugar

1 tbsp. vanilla extract

1/2 tsp. cider vinegar

Directions:

1. Heat oven to 190C. Blend tofu in a food processor until smooth. Add the cocoa powder, caster sugar, vanilla and vinegar. Blend until smooth.

2. Pour the mixture onto the prepared base in the tin. Bake for 25 minutes, then chill in the tin for 1 hour. Remove from the tin and slice to serve.

Author: Laura Young