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NO-BAKE TOFU CHOCOLATE CHEESECAKE

SERVES 6-8

TOOLS:

17cm (about 7") round cake pan, ideally springform

CRUST INGREDIENTS:

1 cup hazelnuts or almonds
1 cup/15 pieces fresh dates
2 Tbs carob powder or cocoa powder

CHEESECAKE INGREDIENTS:

1 15 oz package SoyBoy Extra Firm Tofu
1 Bar of baker's chocolate, 70% cocoa, chopped
 $\frac{3}{4}$ cup brown sugar
Juice of 1 lemon
3 Tbs carob powder or cocoa powder
 $\frac{1}{2}$ tsp dried vanilla powder or scraped seeds of $\frac{1}{2}$ vanilla bean
 $\frac{1}{4}$ tsp ground cinnamon

TOPPINGS:

Fresh strawberries or raspberries

PROCEDURE:

Press the tofu. Remove from package, wrap in 2 sheets of paper towel, put on a plate, and set a heavy plate on top of the block to press out all of the excess water. This will take about 10-15 minutes.

Mix hazelnuts, pitted dates, and carob powder in a food processor until a sticky dough is made. Line the cake pan with baking paper and spray the sides with cooking oil. Distribute the crust mix on the bottom of the pan and carefully level. Put in the fridge.

Melt the chocolate in a water bath. Use a double boiler or a heat-resistant bowl set atop a pot of boiling water.

Chop the tofu and put in a high-speed blender or food processor with brown sugar, melted chocolate, lemon juice, carob powder, vanilla, and cinnamon. Blend until smooth.

Pour mixture over the prepared crust and level with a spatula. Refrigerate overnight to set. Decorate with fresh fruit and serve.

Store the cake in the fridge for up to 5 days.

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