

CHOCOLATE TOFU CHEESECAKE

INGREDIENTS

- 2 C** Graham crackers (reduced fat) (crushed)
- 2 T** Healthy oil
- 1/4 C** Sugar **OR** Splenda

- 1 1/2 lbs** Silken tofu
- 12 oz** Soy cream cheese
- 1 C** Sugar **OR** Splenda
- 2 t** Vanilla
- 1/2 C** Cocoa powder (unsweetened)



BAKING CRUST

- 1 Pre-heat oven to 450 F
- 2 Take cream cheese out of the refrigerator & cut into cubes
- 3 Drain tofu carefully, getting rid of as much liquid as possible.
- 4 Spray the base & the insides of the 9 inch springform pan with non-stick cooking spray
- 5 Mix crackers, oil & sugar
- 6 Press the mix onto the base of the pan
- 7 Bake for 10 minutes & allow to cool while working on the batter
- 8 Immediately reduce oven to 325 F

BAKING CHEESECAKE

- 1 Mix tofu cream cheese with tofu, sugar, vanilla & cocoa powder until it is lump free
- 2 Pour batter into crust making sure to get all the batter off the sides of the bowl
- 3 Bake cake on center oven rack 45 minutes or until center still jiggles when the pan is moved
- 4 Turn off oven & leave cheesecake in oven for 30 minutes
- 5 Remove cheesecake from oven
- 6 Run a knife along the outside edge of the cheesecake
- 7 Let the cheesecake cool on a rack for 30 minutes
- 8 Refrigerate for at least 6 hours
- 9 Unmold cheesecake carefully & cut slices with dental floss
- 10 Decorate with fresh strawberry slices or raspberries

NOTE

To change this to a 'vanilla' tofu cheesecake
Put in 3 T whole wheat pastry flour instead of the cocoa