



Organic
Chef Tom

My Sweet Vegan Cheesecake

Top this vegan cheesecake with fresh, frozen or canned organic red fruit and coat with clear fruit sweetened glaze.

Cheesecake Filling

- 2 bars medium firm tofu
- ½ cup safflower oil
- 1 cup maple or rice syrup
- 1 teaspoon vanilla
- 1 tablespoon agar agar
- 4 tablespoon lemon juice
- 4-6 tablespoons rice milk
- 1 teaspoon sea salt

Cheesecake Crust

- 3 cups crispy rice cereal
- 1 cup almonds
- 1 tablespoon safflower oil
- 1/3 cup water

1. Preheat oven to 350°.
2. Blend cereal in blender to a fine flour, pour into 9-inch pie plate.
3. Blend almonds until finely chopped, add to cereal in pie plate add oil and distribute evenly.
4. Add water mixing in gently and pat lightly over bottom of pie plate.
5. Blend tofu, syrup, oil, vanilla, agar, lemon juice and salt in blender at medium speed adding enough rice milk to create a smooth, thick and creamy filling.
6. Pour blended filling into crust, smooth top and bake for one hour.

Fruit Topping

- 1 cup raspberries, strawberries or cherries
- 1 cup red fruit juice
- 1 tablespoon agar
- 1 tablespoon kuzu
- 2 teaspoons water



1. Cool cheesecake for two hours. Layer fruit on top of cheesecake.
2. Bring juice to a boil in small sauce pan, reduce to simmer.
3. Dilute agar in 1 tablespoon of water pour into juice, stir.
4. Dilute kuzu in 1 tablespoon water and pour in with juice and agar, stirring for one minute as it thickens. Remove from heat, cool five minutes and pour over fruit. Cool 10 minutes and enjoy.