

Vegan Blu-berry Cheesecake

Ingredients for base

200 grams Vegan Digestive biscuits (You may use any plain, sweetened whole meal biscuit) if you are unable to find vegan Digestives if you are in the states or Canada you may use Graham crackers!

40 grams of walnuts (optional)

65 grams cup of vegan block/margarine melted

A pinch of salt

Method for Base

Grease an 8-inch tin, and line it with greaseproof paper.

Break the digestive biscuits into a processor, and process until crumbs are formed.

Add the walnuts to the processor, and process for a few moments, you do not want them powdered. Add the melted vegan block/margarine to the biscuit crumbs, and process for a few seconds until mixed.

Your base is ready to add to your tin. Spoon this mixture into your lined container and flatten evenly.

Place this in your fridge for an hour or so until cooled. Now make the filling.

Ingredients for Filling

1 packet (349g) Firm Silken Tofu

1 tub plain vegan cream cheese

2 tbsp maple syrup

1 tbsp icing sugar (optional)

1/2 tsp vanilla essence

Method for Filling

Place the tofu into your processor and add the remaining ingredients. Process gently for a few seconds, or until the ingredients are well blended and smooth.

Spoon filling onto the biscuit base with a spatula, and even out as best you can.

Cover and refrigerate for at least 2 hours.

Ingredients for Compote Topping

300 gms blueberries

65mls water

2 tbsp maple syrup

Juice of half a lemon

1 tsp corn flour

Method for Compote Topping

Add blueberries, water, maple syrup and lemon juice to a saucepan, bring to a boil and then simmer, until blueberries begin to soften, then remove from heat.

Mix the corn flour separately with an equal amount of water, then stir into compote topping and place back on a gentle heat and stir until sauce thickens, then pour into a jug to cool. If your sauce is a little thick, simply add a little more water.

Spoon the compote topping on to individual pieces of cheesecake when serving.