



a better world begins on your plate

plant-based
eating ANIMAL PROTECTION
OF NEW MEXICO

Pumpkin Cheesecake



Homemade plant-based cheesecake may sound like a large endeavor, but it really doesn't need to be. Whether you're looking for a seasonal dessert for the fall/winter, or just enjoy flavored cheesecake, give this recipe a try!

This recipe makes two pies, so it is perfect when baking for a party (or if you just **really** enjoy pumpkin cheesecake).

1 package Silken Tofu, drained
16 oz Vegan Cream Cheese
15 oz Pumpkin Puree
1 cup Sugar
3 Tbsp Flour
2-3 tsp Pumpkin Pie Spice
1 tsp Cinnamon
¼ tsp Baking Soda
Dash of Salt
2 Ready-made graham cracker crusts (or your favorite 9" pie crusts)

1. In a food processor, combine silken tofu, pumpkin puree and process until well blended and there are no chunks of tofu.
2. Add vegan cream cheese and process again until well blended.
3. Add the sugar, flour, pumpkin pie spice, cinnamon, baking soda, and salt, and process until well blended.
4. Pour mixture into pie crusts and bake at 350° for 35-45 min until knife inserted in center comes out clean.
5. Cool pies completely on wire rack, then refrigerate for at least 4 hours.
6. Top with vegan whipped topping if desired.

Recipe by Nataley Quintana