



Vegan Chocolate Cheesecake

 Popular

READY IN



600 min.

SERVINGS



12

CALORIES



455 kcal

DESSERT

Ingredients

- ☐ 8 ounces bittersweet chocolate 60% chopped (no more than cacao)
- ☐ 1.3 cups graham cracker crumbs (from nine 5-by)
- ☐ 0.3 teaspoon salt
- ☐ 16 ounces cream cheese at room temperature
- ☐ 2.3 cups sugar divided
- ☐ 0.3 cup cocoa powder unsweetened (not Dutch-process)
- ☐ 1 teaspoon vanilla extract pure
- ☐ 4 tablespoons country crock buttery spread cooled melted for greasing pan

☐ 0.3 cup water

Equipment

☐ food processor

☐ frying pan

☐ baking sheet

☐ sauce pan

☐ oven

☐ knife

☐ whisk

☐ hand mixer

☐ springform pan

Directions

☐ Preheat oven to 350°F with racks in middle and lower third and put a baking sheet on lower rack. Flip bottom of springform pan so lip is facing down, then lock in place. Grease bottom and side of pan.

☐ Stir together all crust ingredients, then press onto bottom and 1 inch up side of pan.

☐ Bake until set, 10 to 12 minutes, then cool completely, about 45 minutes.

☐ Heat 1 cup sugar in a 1 1/2- to 2-quart heavy saucepan over medium heat, stirring with a fork to heat sugar evenly, until it starts to melt, then stop stirring and cook, swirling pan occasionally so sugar melts evenly, until it is dark amber.

☐ Remove from heat and carefully stir in water (mixture will bubble up and steam and caramel will harden), then cook over medium-low heat, stirring, until caramel has dissolved.

☐ Remove from heat and whisk in chopped chocolate until smooth. Cool fudge sauce slightly.

☐ Purée tofu and cocoa in a food processor until smooth.

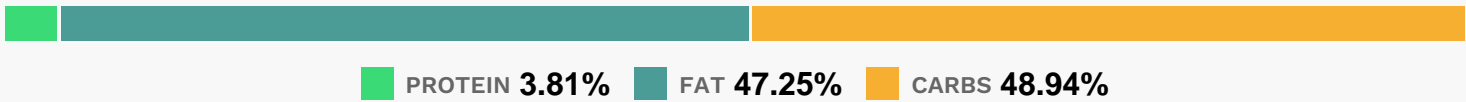
☐ Beat soy cream cheese and remaining 1 1/4 cups sugar with an electric mixer at medium-high speed until fluffy. At low speed, beat in tofu purée, vanilla, salt, and fudge sauce until incorporated.

☐ Pour filling into crust and bake on middle rack until top of cake is shiny but center is still slightly wobbly when pan is gently shaken, about 1 hour. Turn oven off and leave cake in oven 1

hour more.

- ☐
- Run a knife around top edge of cake to loosen, then cool completely in pan on rack (cake will continue to set as it cools). Chill cake, loosely covered, at least 6 hours.
- ☐
- Remove side of pan and transfer cake to a plate. Bring to room temperature before serving if desired.
- ☐
- Cheesecake can be made 3 days ahead and chilled.

Nutrition Facts



Properties

Glycemic Index:14.26, Glycemic Load:31.46, Inflammation Score:-5, Nutrition Score:6.6021739659102%

Flavonoids

Catechin: 1.16mg, Catechin: 1.16mg, Catechin: 1.16mg, Catechin: 1.16mg Epicatechin: 3.52mg, Epicatechin: 3.52mg, Epicatechin: 3.52mg, Epicatechin: 3.52mg Quercetin: 0.18mg, Quercetin: 0.18mg, Quercetin: 0.18mg, Quercetin: 0.18mg

Nutrients (% of daily need)

Calories: 455.45kcal (22.77%), Fat: 24.5g (37.69%), Saturated Fat: 12.86g (80.37%), Carbohydrates: 57.1g (19.03%), Net Carbohydrates: 54.62g (19.86%), Sugar: 47.87g (53.19%), Cholesterol: 39.31mg (13.1%), Sodium: 257.95mg (11.22%), Alcohol: 0.11g (100%), Alcohol %: 0.12% (100%), Caffeine: 20.37mg (6.79%), Protein: 4.45g (8.9%), Manganese: 0.33mg (16.29%), Copper: 0.32mg (15.86%), Vitamin A: 695.32IU (13.91%), Magnesium: 50.88mg (12.72%), Phosphorus: 120.62mg (12.06%), Iron: 1.87mg (10.37%), Fiber: 2.47g (9.89%), Vitamin E: 1.34mg (8.94%), Selenium: 5.32µg (7.6%), Vitamin B2: 0.13mg (7.59%), Zinc: 0.99mg (6.58%), Calcium: 58.23mg (5.82%), Potassium: 202.34mg (5.78%), Vitamin K: 4.79µg (4.56%), Vitamin B3: 0.56mg (2.82%), Vitamin B5: 0.28mg (2.77%), Vitamin B1: 0.04mg (2.41%), Folate: 8µg (2%), Vitamin B12: 0.12µg (1.95%), Vitamin B6: 0.04mg (1.93%)