

Vegan Double-Layer Pumpkin Cheesecake

READY IN



60 min.

SERVINGS



8

Directions

- Put the first set of ingredients (toffuti through vanilla) in a food processor and puree until completely smooth. It should be silky smooth—not chalky or lumpy.
- Remove a heaping cup of this mixture from the processor and spread it in the bottom of the crust.
- Add the next set of ingredients (pumpkin through nutmeg) to the ingredients remaining in the food processor and process until well blended. Smooth it carefully over the white layer in the crust, heaping it slightly in the middle.
- Bake until the center is almost set, about 50–60 minutes. (Insert a toothpick. If it comes out liquidy and cold, give it more time, until the center is firm.)
- Remove from the oven and allow to cool. Refrigerate until completely chilled, at least 3 hours.
- Serve to delighted guests. (Don't tell them it's vegan, and they won't know!)

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:0, Nutrition Score:0%

Nutrients (% of daily need)

Calories: 0 (0%), Fat: 0 (0%), Saturated Fat: 0 (0%), Carbohydrates: 0 (0%), Net Carbohydrates: 0 (0%), Sugar: 0 (0%), Cholesterol: 0 (0%), Sodium: 0 (0%), Alcohol %: 0% (100%), Protein: 0 (0%)