

QUICK BAKED TOFU LEMON CHEESECAKE

INGREDIENTS

- 2 C Reduced fat graham crackers (crushed)
- 1/4 C Pancake syrup (low sugar)
- 1/4 t Almond extract
- Non-stick cooking spray

- 1 lb Silken tofu (extra firm)
- 1/3 C Sugar **OR** Splenda
- 1 T Tachina **OR** almond butter
- 1/2 t Salt
- 2 T Lemon Juice **OR** a package of lemon gelatin
- 2 t Lemon zest
- 1/2 t Almond extract
- 1 T Cornstarch
- 2 T Milk **OR** Soy Milk **OR** Rice Milk **OR** Almond milk



OPTIONAL GLAZE

- 2 C Berries (fresh)
- 1/4 C Diet Jelly (your choice of flavor)

BAKING INSTRUCTIONS

- 1 Pre-heat oven to 350 F
- 2 Drain tofu carefully, getting rid of as much liquid as possible.
- 3 Spray the base & the insides of the 9 inch springform pan with non-stick cooking spray
- 4 Mix crackers, maple syrup & extract
- 5 Press the mix onto the base of the pan
- 6 Bake for 5 minutes & allow to cool while working on the batter

- 1 Dissolve cornstarch in milk of your choice
- 2 Combine remaining ingredients and process until smooth (30 seconds)
- 3 Pour mix into crust
- 4 Bake until top is slightly browned, about 30 minutes
- 5 Cool & refrigerate until thoroughly chilled & firm at least 2 hours
- 6 Decorate with thin pineapple slices, orange zest or use the optional glaze recipe below

OPTIONAL GLAZE

- 1 Arrange berries on top of cheesecake
- 2 Warm jelly in a saucepan over low heat stirring until melted
- 3 With a pastry brush coat the berries with the glaze
- 4 Refrigerate cake until cold