

Mini No-Bake Strawberry Cheesecakes



PREP TIME

15 mins

COOK TIME

5 mins

TOTAL TIME

3 hrs 20 mins



COURSE

Dessert



SERVINGS

12 cheesecakes

CALORIES

112 kcal

INGREDIENTS

- 6 sheets Kinnikinnick Gluten Free Graham Crackers
- 600 g Silken Tofu
- 180 g Tofutti Cream Cheese
- 3 tsp imitation vanilla extract
- 24 g Sugar Free Jello Pudding mix cheesecake or vanilla flavor
- 3/4 c stevia in the raw baking mix
- 1/2 c + 2 Tbsp Unsweetened Soy Milk
- 1 Tbsp agar powder
- 12 Tbsp Smuckers Low Sugar Strawberry Jam

INSTRUCTIONS

1. In a 12-muffin muffin tin, add cupcake liners to each slot.
2. Break the graham crackers into small pieces (not crumbs!) and put about 1/2 a graham cracker into the bottom of each cupcake liner. The bottom won't be perfectly covered - that is ok. Set aside.

3. In a high powered blender, blend tofu, tofuitti, vanilla, and stevia until completely smooth and creamy.
4. Add the pudding mixture and blend again until creamy.
5. In a small saucepan with no heat, stir agar into COLD soymilk until dissolved.
6. Turn your stovetop on medium heat. Cover pot and let bubble away for 3 minutes without touching it.
7. Quickly, turn your blender on low and slowly speed up until the tofu mixture is moving in the blender.
8. With the blender running, slowly pour the agar into the blender until it's completely added and incorporated until smooth.
9. Quickly spoon the mixture into the cupcake liners until they are evenly full.
10. Top each cheesecake with 1 Tbsp of the jam.
11. Chill for at least 3 hours and serve.

NUTRITION

Nutrition Facts

Mini No-Bake Strawberry Cheesecakes

Amount Per Serving

Calories	112	Calories from Fat	31
% Daily Value*			
Fat	3.4g		5%
Carbohydrates	15.9g		5%
	Fiber 0.3g		1%
Protein	4g		8%

* Percent Daily Values are based on a 2000 calorie diet.



Tried this recipe?

Let us know how it was!