

## Cookies & Cream Cheesecake

Makes: 1, 9" Cheesecake

Recipe Inspired and Adapted from: [Kite Hill's Dreamy Creamy Cheesecake](#)

### ingredients

#### Crust:

12 ounce package, [Classic Creme Cookies](#), divided

*Reserve 5 cookies for filling*

¼ cup plant-based butter, melted (e.g. Miyokos or Earth Balance)

#### Filling:

1 cup cane sugar ( e.g. [Thrive Market Cane Sugar](#))

1 ½ tablespoon cornstarch

16 ounces extra firm, organic tofu

8 ounces [Kite Hill Ricotta](#)

2, 8 ounce containers [Kite Hill Plain Cream Cheese](#)

1 tablespoon vanilla extract

1 tablespoon fresh lemon juice

⅛ teaspoon salt

5 reserved Classic Creme cookies from crust ingredients

#### Optional:

Dairy-free hot fudge (e.g. [Coop's Microcreamery Hot Fudge](#))



## directions

Prepare your [9" springform pan](#) for the cheesecake. Be sure it has a nice, tight seal\*. Preheat your oven to 375 degrees Fahrenheit.

Start by opening your tofu package. Press the tofu for about 5 minutes. (Not sure how to press tofu? [This is a good quick video!](#)) This will remove some of the excess water. While you wait, make the crust.

Using a food processor, blend all cookies except for the 5 you'll save for the cheesecake filling. Once blended into crumbs, add the ¼ cup melted plant-based butter. Mix until well combined.

Add the cookie mixture to the prepared pan. Press into the pan to form the crust. Line the bottom of the pan, and up the edge of the pan if you have enough cookies. Set aside.

Next, make the filling. Using your food processor, add the pressed tofu, cornstarch, and sugar. Blend for 4 minutes until smooth. You may need to stop halfway and wipe down the sides.

Once smooth, add the ricotta, cream cheese, vanilla extract, lemon juice, and salt. Blend for another 4 minutes, or until completely smooth.

Pull out the blade and using your hands, break up the 5 remaining cookies into the batter. Fold the batter with a rubber scraper until the cookie crumbs are distributed evenly.

Add the batter to the prepared pan. Bake at 375 degrees for 45-50 minutes, or until the center is set.

Allow the cheesecake to cool completely. Once cooled, add to the refrigerator for at least 4-6 hours. Although, the best cheesecake is made a full-day ahead of time!

When ready to serve, drizzle with warmed, dairy-free hot fudge.

Enjoy!

\* **Note:** When I cook my cheesecake, I add a rimmed cookie sheet on the rack below the cheesecake to catch any almond oil that drips from the springform pan. I **highly** recommend since my first test run of this recipe led to a smoky house because of dripped almond oil to the bottom of the oven!

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