



VEGAN CHEESECAKE

for 6 servings

Ingredients for the cream

• 600 g Greenvie "Spread me" vegan cream cheese

• 45 g sour cherry juice • 65 g powdered sugar

200 g sour cherry marmalade



• 150 g vegan biscuit

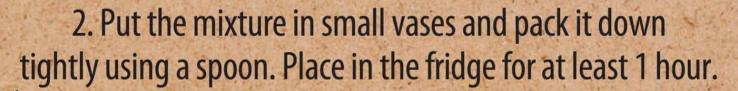
• 2 tbsp coconut butter or vegan margarine





instructions

1. Use a blender to crumble biscuit. In medium heated pan melt vegan butter, add biscuits crumbs and stir for 2 min.



3. Put all cream ingredients in a blender and mix them well.

4. Spread cream over the crumble biscuit base in each vase and put in the fridge for 30 min.

5. When serving put 1 tbsp of sour cherry marmalade on top of the cheesecake.





































