





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



Ingredients for the base

- 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.

2. Put the mixture in small vases and pack it down tightly using a spoon. Place in the fridge for at least 1 hour.

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.



enjoy! 