



Plant Based
RECIPES

Cheesecake
with
Spread me
original



You will need

750 gr silken tofu

400 gr soy cream

100 gr **GreenVie spread me original**

250 gr sugar

60 gr all purpose flour

60 gr tapioca starch

1 tsp vanilla extract

2 tbsp lemon juice

One pinch salt



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Method

- Preheat oven at 190C.
- Add all ingredients in a blender and pulse until a creamy consistency is achieved.
- Line a 26 cm round baking tray with a dispatchable bottom with parchment paper.
- Pour in the mixture and sprinkle some sugar on top.
- Bake for about 60 to 70 minutes or until the cheesecake appears a bit burnt on top.
- Once ready, leave to cool and then transfer in the fridge for at least 4 hours.
- Serve with a strawberry or caramel sauce.

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SERVES



PREP TIME



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this recipe?*



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