



Our soybean checkoff.
Effective. Efficient. Farmer-Driven.

Creamy Cheesecake

Crust

- 2 cups graham cracker crumbs
- 4 Tbs sugar
- 4 Tbs margarine (melted)

Filling

- 1 pkg (12.3 oz.) silken tofu, extra firm
- 2 pkgs (8 oz. each) Neufchatel 1/3 less fat cream cheese
- 1 container (8 oz.) soy cream cheese
- 1 ¼ cup sugar
- 3 Tbs soy flour
- 1 Tbs pure vanilla extract
- ½ tsp lemon zest
- 1 Tbs lemon juice
- 3 large eggs

Topping

- 1 can (21 oz.) strawberry or cherry pie filling

Preheat oven to 325°F. Mix graham cracker crumbs, sugar, and margarine; press into bottom of 10 - inch springform pan. Bake crust for 20 minutes.

Beat tofu, all cream cheeses, sugar, soy flour, vanilla, lemon zest, and lemon juice with electric mixer on medium speed until well blended. Add eggs, one at a time, mixing on low speed just until blended.

Pour filling over crust. Bake at 325°F for 60 to 75 minutes or until center is almost set. (Center may still seem slightly uncooked, but will cool and become firm once cheesecake is cooled).

Do not overcook. Run knife around rim of pan to loosen cake; cool before removing rim of springform pan. Refrigerate 4 hours or overnight. Top with pie filling before serving.

Yield: 14 slices. Per slice: 368 calories, 15 g fat (6 g sat fat), 69 mg cholesterol, 454 mg sodium, 47 g carbohydrate, 10 g protein (3.25 g soy protein), 0 g dietary fiber.