



GENESIS
-HEALTH REVOLUTION-

← *Recipe Card* →

SIMPLE PUMPKIN CHEESECAKE

- 1# Mori- Nu Silken Tofu (Shelf stable tofu in a box)
- 15 oz can pumpkin puree (Not Pumpkin Pie Filling)
- 1/2 C Tofutti cream cheese (My favorite, other brands work also)
- 3/4 C Raw Cane Sugar
- 1 tsp vanilla
- 2 tsp pumpkin pie spice
- 1 graham cracker crust (regular or GF)

INGREDIENTS:

- In a high speed blender, puree tofu then add pumpkin. Blend smooth.
- Add remaining ingredients and blend until smooth.
- Pour into crust (there will be a little left over) and bake at 350 for 45 minutes.
- Turn oven off and leave cheesecake in oven for 1 hr. (Do not open oven door.)
- Chill to firm.

DIRECTIONS:



