

Vegan No-bake Cheesecake

Ingredients

- 120g soft pitted dates
- 25g gluten-free rolled oats
- ¼ tsp ground cinnamon
- 20g desiccated coconut, plus extra for sprinkling
- 3 tbsp maple syrup
- 349g pack silken tofu (such as Yutaka), drained
- 35g free-from chocolate, melted
- 2 tbsp dairy-free coconut yogurt
- 2 tbsp cocoa powder



Method

1 – Blitz the dates, oats, cinnamon, coconut and 1 tbsp maple syrup in a food processor until it forms a sticky paste. Divide the mixture between 6 small glasses and press into the base.

2 – Clean the food processor bowl, then blitz the tofu with the melted chocolate, coconut yogurt, remaining maple syrup and cocoa powder until smooth. Spoon into the glasses, sprinkle with a little desiccated coconut and chill in the fridge for 1 hr, or overnight if you like.