GLUTEN-FREE BAKED CHEESECAKE

What would the world be without cheesecake! Although it takes a bit of time to prepare, this baked cheesecake is sure to be a hit with friends and family.

Makes 1 cheesecake

GLUTEN-FREE PASTRY BASE
* 1½ cups (375 ml) spelt flour or rolled oats
* 2 Tbsp brown sugar
* ¼ tsp salt
* ¼ tsp baking powder
* 2 Tbsp Tofu cream cheese
* 5 – 6 Tbsp (140 g) vegan coconut oil or melted butter, plus extra for greasing
* ¼ cup iced water

1 For the base, place the flour or oats, sugar, salt and baking powder in a food processor and pulse until combined. Add the Tofu cream cheese and pulse a few times. Add the coconut oil or butter and pulse a few more times. With the motor running, slowly pour in the iced water, pulsing until the mixture comes together into a dough.
2 Press the dough into the base of a greased springform pan. Bake in a preheated oven at 180°C for 10 minutes, then remove and set aside to cool before adding the filling.

TOFU CREAM CHEESE FILLING
* 850 g tofu cream cheese
* 1 can (400 ml) coconut cream
* 4 Tbsp Maizena
* 2 Tbsp lemon juice
* 1 cup (250 ml) brown sugar
or coconut sugar
* 2 tsp vanilla extract
* Pinch salt

1 For the filling, place the tofu cream cheese in a food processor and beat until smooth. Add the remaining ingredients and beat for 3 – 5 minutes, until the sugar is dissolved.
2 Pour the mixture onto the cooled crust. Place in a preheated oven at 180°C for 45 minutes, then turn off the heat and leave in the oven for a further 30 minutes. Then remove and leave for a few hours to set. (If making ahead, cover the set cheesecake with foil or cling wrap and place in the fridge until required.)
3 To serve, place the cheesecake on a board or plate and release the springform pan. Serve as is, or garnish with fresh blueberries or seasonal berries.