

The Best Vegan Cheesecake

Learn how to make the best vegan cheesecake ever! No, really! This cheesecake is light, creamy and smooth with no dairy or nuts. Plus, it's easy to make and you don't need a high powered blender!

Prep Time 15 mins	Cook Time 1 hr	Chilling time 4 hrs	Total Time 5 hrs 15 mins
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Course: Dessert Cuisine: American Servings: 12 slices Calories: 551kcal

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Ingredients

For the crust

- 1 1/2 cups [vegan graham cracker crumbs*](#)
- 5 tablespoons [melted coconut oil](#) *or vegan butter
- 1/4 cup [granulated sugar](#)

For the filling

- 32 ounces (4 8-ounce packages) vegan cream cheese *I used Tofutti brand, see notes
- (1) 13.5 ounce [can coconut cream](#)
- 1 1/4 cups [granulated sugar](#)
- 4 tablespoons [cornstarch](#)
- 2 teaspoons pure vanilla extract
- 3 tablespoons lemon juice, from about 2 small lemons

Optional fresh strawberry sauce

- 1 1/2 cups fresh strawberries, hulled and sliced
- 1/4 cup [granulated sugar](#)
- 1 teaspoon lemon zest, from 1 small lemon

Instructions

1. Preheat the oven to 350 degrees F. Wrap a [9 inch springform pan](#) with 1-2 layers of aluminum foil, covering the bottom and the sides. Cut a circle of parchment paper for the bottom of the pan, and spray lightly with oil.

For the crust

1. In a medium bowl, add the cookie crumbs, melted coconut oil and sugar. Stir well to combine, then press down into the bottom of the prepared pan. Press down firmly and evenly, going up the sides a little. Set aside.

For the filling

1. In the bowl of an electric mixer with the whisk attachment, or using a handheld mixer, beat the vegan cream cheese until smooth, about 1 minute.
2. Now add the rest of the filling ingredients and beat until smooth, scraping down the sides and bottom of the bowl as needed.

3. Once it's completely smooth, pour into prepared pan over the crust and spread evenly.

To bake

1. Place in the oven and bake for 50 minutes. Do not open the oven door during this time. Turn off the heat, and let it sit in the oven for 10 more minutes. The cheesecake will be slightly jiggly, and not look very done in the middle. That is correct, it will firm up when it cools.
2. Remove from the oven, and let it cool for about 15 minutes at room temperature before moving to the refrigerator to cool for at least 4 hours, preferably overnight, before slicing and serving. When ready to serve, slice and serve with any optional toppings.

Optional fresh strawberry sauce

1. In a food processor, add 1 1/4 cups of the sliced strawberries (reserving 1/4 cup), sugar and lemon zest. Process until smooth. Toss with the sliced strawberries in a small bowl and chill for at least an hour before serving.

Notes

1. Most graham crackers have honey, but Nabisco brand is vegan if you can find it or order it online. If not, you can also use vegan gingersnap cookies, oreos or another similar cookie. Just simply add them to a blender/food processor and then measure 1 1/2 cups crumbs.
2. I prefer Tofutti brand vegan cream cheese here, but Trader Joe's works well, too. I would not recommend Daiya brand as it doesn't turn out well for some reason. Violife also does NOT work here, so don't try it!
3. If you can not find canned coconut cream, you can use 1 can of full fat coconut milk, just don't use the light coconut milk.
4. If you don't have a springform pan, or want a smaller cheesecake, you can cut the cheesecake filling ingredients in half and use a regular 9-inch pie pan instead. It will still need about 40-50 minutes to bake.
5. Additional toppings/flavors: [Vegan Caramel Sauce](#), [Vegan Chocolate Ganache](#) or [Vegan Whipped Cream](#).

Nutrition

Serving: 1serving | Calories: 551kcal | Carbohydrates: 51g | Protein: 7g | Fat: 40g | Saturated Fat: 22g | Sodium: 364mg | Potassium: 154mg | Fiber: 6g | Sugar: 35g | Vitamin C: 13mg | Calcium: 63mg | Iron: 2mg

To see step by step images for this recipe go to <https://www.noracooks.com/vegan-cheesecake/>