Lime Vegan Cheesecake

Ingredients

1.5 C graham crackers, crushed
2 Tb margarine
1 Tb sugar

32 oz soy cream cheese
1 C soy sour cream
4 pretend eggs (using egg substitute and lime juice)
zest of 2 limes
1 Tb vanilla
1.5 C sugar

Instructions

1. Preheat oven to 350° F.
2. Mix graham cracker crumbs, margarine and sugar; form a thin layer along edges and bottom of springform pan. Bake for 10 minutes.
3. Beat together all remaining ingredients until smooth. Pour into crust, and bake for 1 hour. Turn off oven, and leave cake to sit in oven for 1 hour. Refrigerate overnight.

Dark Chocolate Chip Vegan Cheesecake

Same as above except…

6 oz dark chocolate chips
1/3 C cocoa powder

1. Make crust as usual, but add cocoa powder.
2. Make cake as usual; leave out lime juice and zest; add chocolate chips
3. Optional: drizzle melted chocolate over top of cake after it has set.