



## Lemon Tofu Cheesecake

9 cups Wo Chong silken tofu  
2 cups graham crackers  
1/4 cup maple syrup  
1/2 tsp. almond extract  
1/2 cup granulated sugar  
1 tbsp. tahini or almond butter  
1/2 tsp. salt  
2 tbsp. lemon juice  
1/2 tsp. lemon zest  
2 tbsp. cornstarch dissolved in water

### Directions

1. Preheat your oven to 350°F.
2. In a medium bowl, mix the crushed crackers, syrup, and almond extract.
3. Pour mixture into a greased 9-inch pie dish and press firmly until it covers the bottom and edges completely and evenly.
4. Bake for five minutes. Take out and allow to cool.
5. Blend tofu, sugar, tahini/almond butter, salt, lemon juice, lemon zest, cornstarch until smooth.
6. Pour mixture into the cooled pie crust.
7. Bake until slightly browned, approximately 30 minutes.
8. Remove once cooked and leave on the side to chill until room temperature.
9. Refrigerate until firm, approximately two hours.