

“Savory Vegan Layered Hummus Cheesecake”

Ingredients:

Pita Chip Crust:

1/2 cup fine pita chip crumbs (I started with 1 1/2 cups of pita chips and “crushed” them in food processor)

2 tablespoons melted vegan butter

Directions:

Preheat oven to 350 degrees. Spray an 8-inch spring form pan with non-stick cooking spray. Using a fork, combine the crumbs and butter in a small bowl until butter is completely incorporated. Sprinkle crumbs evenly over bottom of the pan, and then gently press to mostly cover the bottom. There won't be quite enough crumbs to completely cover the bottom, which is by design, adds just a hint of a crunchy crust. Refrigerate while you prepare filling.

Ingredients:

Filling:

12 ounces extra firm tofu, gently pressed (not silken)

8 ounces Tofutti Better Than Cream Cheese

1/2 cup unbleached all-purpose flour

1 1/2 cups hummus, homemade or commercial (I used a homemade garlic-red pepper, but you can use your favorite)

1/2 teaspoon sea salt or to taste

1/4 teaspoon freshly ground black pepper or to taste

Optional: *1/2-1 teaspoon prepared mustard (for added tang)*

1 1/2 cups finely chopped kale (I start with about 7 cups of rough chopped or torn fresh kale, chop in food processor, place in a medium bowl, and rinse blade and bowl)

Directions:

Place all ingredients, except kale, topping and garnishes in the bowl of a food processor, and process until thick, smooth, and completely combine, scraping down sides of bowl as necessary. Remove two cups of batter to a medium bowl and incorporate kale until well combined. Spread the kale mixture evenly over the chilled crust.

Rinse spatula and then evenly spread remaining hummus batter over kale layer. Bake cheesecake in center of oven for about 35-40 minutes or until edges are set and top appears dry. Remove to a wire rack and let cool a couple of hours or so to room temperature.

Spread top with sour cream and garnish as desired with cucumber slices and red bell pepper strips. Cover and chill for several hours, or overnight. Loosen edges with a thin knife blade before removing outside ring from spring form pan.

Serve thin slices of the cheesecake with olives, little clusters of grapes, and a few nuts on the side if desired.

Topping: 1/2 cup [Tofutti Better Than Sour Cream](#)

Optional garnish: sliced cucumber, red bell pepper strips

Optional accompaniments: black and or green olives, red and/or green grapes, and roasted or smoked almonds