

Gluten Free Dairy Free Cheese Torte

Recipe By *Chevy Slomovics and Raizy Janklowitz*



Cooking and Prep:  1
h 40 m

Serves:  8

Contains:  

Preference: Parve

Difficulty: Medium

Occasion: Shavuot

Diet: Vegetarian, Gluten Free

Source: Relish by Binah

Magazine

A delicious cheesecake alternative! This torte can be made either in a springform pan or a pie dish.

Ingredients (14)

Torte crust

- 1/4 cup oil
- 1/4 cup **Gefen Almond Butter**
- 2 tablespoons agave syrup
- 1 and 1/4 cups gluten-free oat flour
- 3 tablespoons cold water

sugar-free spreadable fruit jam, to spread over crust

Filling

2 eggs, separated

1/4 cup agave syrup

3 tablespoons gluten-free oat flour

6 ounces plain So Delicious Coconut yogurt

2 ounces vanilla So Delicious Coconut yogurt

2 tablespoons lemon juice

Chocolate Glaze

1/2 cup carob chips

6 ounces bittersweet baking chocolate

Start Cooking

For the Crust

1. Preheat oven to 375° F.
2. To prepare the crust, cream the oil, almond butter, and agave syrup until smooth. Add the oat flour and mix until crumbly. Add the cold water and knead into smooth dough. Separate into two even parts.
3. For a springform pan, press one half of the dough into the bottom of the pan. Prick several times with a fork. Bake at 375° F for six minutes. Remove from oven and allow to cool, then press the second half of the dough around the ring of the pan, about one inch up the sides.
4. For a pie dish, press the dough evenly into the bottom and up the sides of the dish. Prick several times with a fork. Bake at 375° F for six minutes.

For the Filling

1. Lower oven temperature to 350° F.
- 2.

To prepare the filling, beat the egg whites into stiff peaks in a large mixing bowl.

3. Combine the egg yolks with the rest of the filling ingredients and mix until smooth.
4. Gently fold the egg yolk mixture into the egg whites until smooth.
5. Spread a thin layer of fruit jam over the baked pie crust. Pour the filling on top of the jam and bake at 350° F for 40 minutes until set. Remove from oven and allow to cool.

For the Glaze

1. To prepare the glaze, melt the carob chips and chocolate over low flame in a double boiler, stirring constantly to a smooth, thin consistency.
2. Pour the hot chocolate over the torte. Lift the torte gently and rotate with a circular motion to allow the chocolate to spread smoothly and evenly over the surface and down the sides. Decorate as desired with nuts and fruits.