

# Parve Cheesecake

Recipe By *Esther Ottensoser*



Cooking and Prep:  15  
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Serves:  18

Contains:     

**Preference:** Parve

**Difficulty:** Medium

**Occasion:** Shavuot

**Diet:** Pescetarian, Vegetarian

**Source:** Family Table by

Mishpacha Magazine

Though I have made a large variety of cakes for simchahs over the years, I've received by far the most recipe requests for this one. It's a cake worth every calorie!

## Ingredients (10)

### Crust

- 18 chocolate sandwich cookies, crushed
- 1/3 stick margarine (2 and 1/2 tablespoons), melted

### Cake

- 5 (8-oz./226-g.) containers plain Tofutti cream cheese

- 4 eggs
- 1 and 3/4 cups sugar
- 1 tablespoon **vanilla sugar**
- 1 bar Rosemarie chocolate, melted
- 1 cup ground filberts or almonds

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## Topping

- 6 ounces (170 grams) melted chocolate
  - 6 ounces (170 grams) **Kineret Non-Dairy Whipped Topping** (do not beat)
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## Start Cooking

### Prepare Cheesecake

1. Combine crushed sandwich cookies and melted margarine and press into a 10-inch (25-centimeter) round disposable pan. Set aside.
2. Place the cream cheese, eggs, sugar, and vanilla sugar in the bowl of a mixer and mix until smooth.
3. Divide the cheese mixture into three parts, two cups each. Add the melted Rosemarie chocolate to one part and mix well. Add the ground nuts to another part and mix well. The last part will remain plain.
4. Pour the chocolate mixture over the cookie crust and freeze for a couple of hours until solid. Place the other two mixtures in the fridge. Once the chocolate mixture is frozen, pour the nut mixture on top of it and freeze until solid. Pour the last cheese mixture over the frozen nut layer and freeze until solid.
5. Fill a 9x13-inch (23x33-centimeter) baking pan halfway with water. Place the cheesecake in the pan and bake at 350 degrees Fahrenheit (180 degrees Celsius) for two hours. Remove the cheesecake from the oven and allow to cool in the water.
6. Combine your topping ingredients and pour over the cheesecake. Decorate with chocolate curls.
7. Freeze the baked cheesecake again till solid. Using your kitchen shears, snip the top of the

pan every inch and then pull down to remove cake.