Parve Strawberry Cheesecake Ice Cream

Recipe By Victoria Dwek

Cooking and Prep: 2 h

Serves: 6

Contains: G 🌾 🌾 🥚

Preference: Parve

Difficulty: Hard

Occasion: Shavuot

Diet: Salt Free, Vegetarian, Pescetarian

Source: Whisk by Ami Magazine

Ingredients (10)

Cheesecake Crunch Topping (optional)

- [ ] 1 (8-ounce) container Tofutti (non-dairy) Cream Cheese
- [ ] 1 egg
- [ ] 1/4 cup sugar
- [ ] 1/2 teaspoon Gefen Vanilla
- [ ] 1 prepared Glicks Graham Cracker Pie Crust

Ice Cream

- [ ] **1 (8-ounce) container** Tofutti (non-dairy) Cream Cheese
- [ ] **3/4 cup** sugar
- [ ] **3 egg yolks**
- [ ] **1 (8-ounce) container** Gefen Non-dairy Whipped Topping
- [ ] **8 ounces (1/2 bag)** frozen strawberries, completely thawed

Start Cooking

Prepare the Cheesecake Crunch Topping (optional)

1. Preheat oven to 350°F.
2. Combine Tofutti Cream Cheese, egg, sugar, and vanilla in the bowl of an electric mixer.
3. Pour into pie crust. The filling won't fill the entire crust, but that's okay.
4. Bake for 25 minutes or until top is springy to the touch. Let cool and freeze.

Prepare the Ice Cream

1. While topping is baking, prepare ice cream. In the bowl of an electric mixer, combine the Tofutti Cream Cheese, sugar, and egg yolks and whip until smooth. Remove to a large bowl and set aside.
2. Add the non-dairy whipped topping to the bowl of an electric mixer and whip until stiff.
3. Process strawberries until smooth (you should have 1 cup strawberry puree). Add to whipped topping and mix on low speed to combine.
4. Add whipped topping/strawberry mixture to cream cheese mixture. Using a rubber spatula, gently fold to combine.
5. Pour ice cream into a lined springform, a bowl, or individual jars or ramekins. Freeze.
6. Remove cheesecake from freezer and crumble up to resemble streusel. Once ice cream is firm, top with Cheesecake Crunch Topping. Alternatively, if you want to layer ice cream and crunch, pour half the ice cream into your pan or bowl at a time, and let each layer firm up before adding topping.