



# Classic Vegan Cheesecake with Berry Compote

## Cheesecake Ingredients

8-inch pie crust (store bought is fine) Pillsbury is vegan!  
16 oz. Vegan cream cheese (softened)  
2/3 cup sugar  
2 tbsp cornstarch  
3 tbsp almond milk  
1 tbsp fresh lemon juice  
1 tsp pure vanilla extract

## Method

In a large bowl or stand mixer add softened cream cheese and sugar beat on low with hand mixer or stand mixer until creamy.

Slowly add cornstarch, almond milk, lemon juice, and vanilla. Continue mixing until all ingredients are mixed well, then increase the speed to high until the mixture is smooth and creamy. Spoon cheesecake mixture into pie crust

Bake in a 350-degree oven for 30-45 minutes. Remove cheesecake from oven and let cool. Refrigerate for at least 4 hours, but overnight is best

## Berry compote ingredients

10 oz. Package fresh strawberries (remove the hull and slice)  
10 oz. Package fresh blueberries  
(you can substitute raspberries, or any other dark berries)  
1 tbsp fresh lemon juice  
3/4 cup sugar

## Method

Combine all of the berries into a large bowl and stir gently together. In a medium heated sauce pan add 3/4 of the berry mixture. Put the remaining berries into the refrigerator.

In the sauce pan add the lemon juice and sugar and bring to a low boil and stir the berry mixture until it thickens into a syrup around 5 minutes. Put the berry syrup mixture into a blender and blend until smooth. Refrigerate the berry sauce until ready to serve.

Spoon the berry compote mixture on top of the cheesecake and place the remaining fresh berry mixture on top of the compote.