



Vegan Pumpkin Cheesecake

INGREDIENTS

Crust:

1 1/2 cups Honey Maid Graham Crackers (or any other plain graham cracker crumbs)

1/4 cup vegan butter, melted

2 tbsp maple syrup (or agave syrup, for sweetness)

Pumpkin Swirl Cheesecake Filling:

1 1/2 cups vegan cream cheese

1/2 cup vegan yogurt

1/2 cup oat milk (or more if needed for smoothness)

1/2 cup pumpkin puree

1/3 cup maple syrup (or agave syrup)

1 tsp vanilla extract

1/2 tsp ground cinnamon

1/4 tsp nutmeg

1/4 tsp ground clove

Pinch of salt

DIRECTIONS

1. Make the Crust:

- Crush graham crackers into fine crumbs.
- Mix with melted vegan butter and maple syrup.
- Press into 8" springform pan. Bake at 350°F for 8–10 min. Cool completely.

2. Pumpkin Base

:

- Blend vegan cream cheese, yogurt, oat milk, maple syrup, vanilla, spices, and salt until smooth.
- Set aside 1/2 cup of filling.

3. Cheesecake Swirl:

- Mix reserved 1/2 cup filling with pumpkin purée and blend until creamy.

4. Assemble:

- Pour main filling over crust.
- Drop spoonfuls of pumpkin mix on top.

- Swirl with a knife—don't overmix!



5. Bake & Chill:

- Bake at 325°F for 40–50 min until set but slightly jiggly.
- Cool, then chill at least 4 hrs or overnight.
- Slice and serve!