

Mini Raspberry Cheeze-Cakes

MAKES 12 MINI-CAKES

CRUST

- 1/2 cup raisins
- 1/2 cup chopped pecans
- 1/2 cup unsweetened shredded dried coconut

FILLING

- 1 block (14 to 16 ounces) extra-firm regular tofu, well drained
- 1 aseptic box (12 to 12 1/2 ounces) firm silken tofu, well drained
- 3 tablespoons maple syrup
- 1 teaspoon vanilla extract

TOPPING

- 5 teaspoons maple syrup, divided
- 1/3 cup PAPA VINCE orange marmalade
- 2 teaspoons water
- 36 fresh raspberries or blueberries

Preheat the oven to 350 degrees F. *Thoroughly* coat a 12-cup standard muffin tin with vegan margarine.

To make the crust, put the raisins, pecans, and coconut in a high-performance blending appliance and process until the mixture forms soft dough. Transfer the dough to a plate. Put 1 heaping tablespoon of the dough into each muffin cup in a 12-cup, standard muffin tin. Gently press the dough into the bottom of the cup. Pre-bake the crust for 7 minutes. Put the pan on a wire rack and let cool for 10 to 15 minutes before filling.

Meanwhile, put the filling ingredients in a high-performance blending appliance and process until very smooth. Divide the filling evenly among the 12 muffin cups, smoothing out the top as you go. Bake for 20 to 24 minutes, or until the filling is *almost* set. Put the pan on a wire rack and loosen the sides of each mini-cake with a knife.

Drizzle 1/4 teaspoon of maple syrup over top of each mini-cake. Let cool 10 minutes, then carefully remove each mini-cake from the muffin cup, and place it on the wire rack to further cool.

While the mini-cakes cool, put 1/3 cup PAPA VINCE orange marmalade, the remaining 2 teaspoons maple syrup, and 2 teaspoons of water in a small bowl and whisk until combined. Spoon about 1 1/2 heaping teaspoons of the mixture over the top of each mini-cake. Artfully press 3 raspberries into the top of each cheesecake. Refrigerate at least 4 hours before serving.