Mini Vegan Cookie Dough Cheesecake

Crust

½ cup crushed Ritz Crackers

¼ cup coconut sugar

¼ cup coconut oil

Cut in coconut oil to dry ingredients with a fork. Line a cupcake tray and pat crust mixture down into each liner. Freeze for one hour.

Cookie Dough Cheesecake filling

¼ cup coconut oil

1/3 cup brown sugar

¼ cup coconut sugar

1 cup + 2 tbls non dairy cream cheese

1 ½ tsp vanilla extract

2/3 cups flour

¼ cup non dairy milk

Chocolate chips to taste

In a large mixing bowl, beat together brown sugar, coconut sugar, and coconut oil. After fifteen seconds, add vanilla extract and 2 tablespoons of non dairy cream cheese. After that is thoroughly mixed together, add flour and chocolate chips. Add in the rest of the cream cheese and the non dairy milk and continue to beat until mixture becomes light and fluffy. Scoop about one tablespoon of mixture into each cup on top of crust and spread out. Add chocolate chips for garnish. Freeze for about two hours. Remove from cupcake liners to serve.