

# Chocolate Peanut Butter Tofu Cheesecake

Need description

## Ingredients

### FILLING

12 ounces dark chocolate  
2 12-ounce packages of firm silken tofu  
2 tablespoons agave nectar  
1 teaspoon vanilla extract  
4 tablespoons soy milk  
1 1/4 cup organic peanut butter

### CRUST

2 cups rolled oats  
1/2 cup soy margarine  
1/2 cup organic sugar  
chocolate syrup for garnish

## Preparation

Melt chocolate over double boiler. Blend melted chocolate with 12 ounces of tofu, 1 tablespoon agave nectar, vanilla and 2 tablespoons of soy milk. In separate bowl, blend 12 ounces tofu, 1 cup peanut butter, 2 tablespoons soy milk and 1 tablespoon agave nectar. For the crust, blend oats, sugar and margarine and press into a spring form pan. Cover bottom of crust with remaining peanut butter. Pour chocolate/tofu mixture in pie crust first, then peanut butter/tofu mixture on top.