

Vegan Chocolate Cheesecake Bites with Homemade Strawberry Jam

Vegan Recipes

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I've always had this impression that jam and jelly were incredibly tricky to make. I've never properly used pectin, and any discussion of disinfecting and sealing Ball jars provokes anxiety. And yet, I'm well versed at compotes and fruit sauces to top pancakes and French toast in the morning! And they're not so different. The ease with which every contestant on the Great British Bake Off whips up a jam for their cakes or trifles inspires me, and I've wanted to make some strawberry jam for a while.

Strawberry season here in New England is so short and sweet that I'd always rather have these fruits fresh - as they are, or maybe sliced atop a cake or chopped and used for strawberry shortcake. But! This week my CSA share (like a veg box) included some frozen strawberries from earlier in the year. And I knew the time had come. The time for jam.

I struggle to get excited about desserts without chocolate, so naturally my strawberry jam had to top a double-chocolate brownie cheesecake!

The small size means its sweetness doesn't overwhelm, and the tang of the cashew-coconut "cheesecake" marries the brownie and jam

perfectly. You'll love the contrast of textures in this dish. For the average vegan chef I think it's classy enough to be a **showstopper!**

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Need a cooking conversion guide for this recipe? [Get one here!](#)

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Makes 18. Takes about 3 hours total!

Brownie Base

Adapted from [Adapted from neverhomemaker's Change-Your-Life Vegan Brownie](#)

- 2 Tbsp flaxseed meal + 3 Tbsp warm water
- 1 3/4 cups flour
- 1/4 tsp baking soda
- 7 Tbsp cacao powder
- 6 ounces dark chocolate, chopped (or chocolate chips)
- 1/2 cup hot coffee
- 3/4 tsp salt
- 1 cup sugar

- 6 Tbsp margarine (I use Earth Balance - any butter substitute will work!)

- 1 1/2 tsp vanilla

Chocolate Cheesecake Filling

Adapted from Minimalist Baker

- 1 1/2 cups soaked raw cashews (pour boiling hot water over the cashews, soak for 1 hour, then drain)

- 2 Tbsp lemon juice

- 1 14-ounce can full-fat coconut milk

- 7 ounces melted dark chocolate

- 1/4 cup maple syrup or agave nectar

Strawberry Jam

This jam doesn't require pectin, as it cooks down to a consistency perfect for topping!

- 16 oz strawberries, leaves removed

- 3/4 cup sugar

- 2 Tbsp lemon juice

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Directions

1. Preheat oven to 400 degrees Fahrenheit. Grease 18 muffin cups and add two strips of parchment paper to each cup in an X, so your bites can easily be removed!
2. Make your brownie bases. Start by combining flaxseed meal with warm water. Let sit.
3. Combine flour and baking soda. Set aside.
4. In a large bowl, combine cacao powder, dark chocolate, and salt. Add the hot coffee and mix to form a paste.
5. Add sugar and margarine and mix.
6. Add flaxseed mixture and vanilla.
7. Stir in flour & baking soda. This batter will resemble cookie dough more than baking powder!
8. Press your mixture into muffin tins - making sure to fill less than halfway.
9. Bake at 400 degrees Fahrenheit for 15 minutes, or until a knife inserted in the center comes out clean.
10. While your brownie bases are baking, make your jam!
11. In a heavy bottom saucepan, mix strawberries, sugar, and lemon juice.
12. Stir over med-low heat until the sugar is dissolved.

13. Increase heat to med-high and bring mixture to a rolling boil.

14. Stir frequently mashing the strawberries as you stir, continuing to boil, until jam is thickened and bubbles completely cover the surface of the jam. (about 10 minutes.)

15. Transfer jam to a jar and let cool to room temperature.

16. When brownies finish baking, let cool to room temperature.

17. Blend all your filling ingredients in a blender on high for 2-3 minutes, or until smooth.

18. Pour filling into muffin tins. Fill to the top.

19. Put muffin tins in the freezer to firm up, 1-2 hours. Then, remove to fridge until ready to serve.

20. Once your bites are firm and jam is at room temperature, use your parchment paper tabs to remove from tin. Then, top with jam and serve!