

Avocado "Rare" Cheesecake



Level: Easy

Prep + Chilling Time: 45 minutes + 4 hours

Serves: about 10

Cooking Time: 15 minutes

Crust:

13 honey graham full cracker sheets

$\frac{1}{4}$ cup white granulated sugar

$\frac{1}{3}$ cup unsalted butter, melted

Filling:

$\frac{1}{4}$ cup cold water

1 (0.25 oz.) envelope unflavored gelatin (Knox)

$\frac{3}{4}$ cup sweetened condensed milk

1 (8 oz.) brick cream cheese, softened

1 (12 oz.) container Silken tofu (soft), liquid drained

Avocado puree:

3 ripe "butter" avocados (not Hass)
(see Notes)

$1\frac{1}{2}$ Tbsp. fresh lemon juice, seeds &
pulp removed



To prepare crust: Preheat oven to 350°. Roughly break up the graham cracker sheets and place in a food processor. Add the sugar and melted butter, then pulse until the graham crackers are crumbly and all ingredients are combined. Pour into a 9-inch springform pan and with your fingers, firmly press the crust mixture around the bottom and up $\frac{1}{4}$ of the sides of the pan until even. Bake for 10 minutes. Set aside to cool completely.

To prepare avocado puree: Discard avocado pit and remove avocado flesh from skin. Place flesh in a food processor with the lemon juice. Process until the avocado is smooth and no lumps remain. Set aside.

To prepare filling: In a small saucepan, sprinkle gelatin over $\frac{1}{4}$ cup cold water. Let stand for 5 minutes to bloom. Heat on low until gelatin is completely dissolved. Add sweetened condensed milk and stir mixture until combined. Remove from heat source and set aside to cool slightly.

In a stand mixer with a paddle attachment, beat the cream cheese until light and fluffy, about 10 minutes, stopping and scraping down the sides of the bowl periodically. One at a time and blending after each addition, add the gelatin mixture, avocado puree, and drained tofu. Blend until all ingredients are combined. Pour the cheesecake filling through a fine mesh sieve onto the cooled graham cracker crust. Spread filling evenly, then cover with plastic wrap directly on the filling to prevent the avocado from browning. Then cover entire cheesecake with foil and chill for 4 hours. To serve cheesecake, release the sides of the springform pan. Cut with a sharp knife, wiping the blade after each cut. Serve immediately.

Notes:

- 1 graham full cracker sheet = 4 individual crackers.
- The Hawaii avocados I used were round in shape and a little larger than the average supermarket Hass avocado. The pit was small yielding lots of meat. The flesh was string-free and buttery.
- Although I added lemon juice to the avocado puree to prevent browning, over time and exposure to air, the top of the cheesecake will eventually brown. I recommend eating this cheesecake on the day of preparation, or within one to two days.