

Berry Cheesecake Cobbler

VEGAN



Ingredients:

- 1/2 cup vegetable shortening
 - 1/2 cup brown sugar
 - 1 cup whole wheat pastry flour
 - 1 teaspoon baking powder
 - 1/2 teaspoon salt
 - 1 cup rolled oats
 - 1 container tofutti 'better than cream cheese'
 - 1/4 cup powdered sugar
 - 2 tablespoons cornstarch
 - 1/2 cup pure maple syrup
 - 1 1/2 cups mixed berries
- (feel free to use just one kind of berry if its all you've got)
- 1/2-1 cup mixed berries (for topping)



Instructions:

Preheat oven to 350 degrees.

[We used a 4 cup pyrex container, but we would recommend using any glass baking pan smaller than 9 in. long. You want plenty of room to layer your ingredients, but not so much that you can't make more than one layer.] In a mixing bowl, cream together refrigerated earth balance and brown sugar. Separately, mix together WW pastry flour, baking powder, salt, and rolled oats. Add dry mixture to wet and fork together/ use hands to combine until crumbly. If it seems too dry, add 1-3 teaspoons of water to increase the crumbliness of the mixture.

Press about 1/3 of oat crust mixture into the bottom of your glass baking pan. Set aside.

To prepare the cream cheese filling, combine tofutti, powdered sugar, cornstarch, maple syrup, and the first 1 1/2 cups of mixed berries in a blender or food processor on high for about a minute.

Now, retrieve your pan prepared with crust. Add a layer of cream cheese filling, then 1/4 cup fresh berries, continuing to layer with crust, filling, and berries until everything is used up. We got about three layers in our pan. Bake for 30 minutes at 350 degrees. Enjoy!