

Raspberry Cheesecake Parfaits

1 Package Soft Silken Tofu
4oz (Just eyeball and cut down the middle of the tub) Vegan cream cheese
1/3 C powdered organic sugar
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1 tsp pure vanilla extract
zest of 1/2 lemon
1/3 C Graham cracker crumbs
1/2 C frozen organic raspberries

In a food processor, combine all ingredients except for the raspberries and graham cracker crumbs. Put 2 Tbsp Graham cracker crumbs in the bottom of each of 2 wine or martini glasses. Top each with about 1/4 of the cheesecake filling and then with several raspberries. Top each with the remaining cracker crumbs, and then another layer of cheesecake filling and raspberries. Chill in the fridge for several hours, or if serving sooner, chill in the freezer for 30 minutes or so.