



# Vegan Apricot Cheesecake

🕒 Preparation time: 25 minutes      👤 Portions: 8  
🕒 Cooking time: 35 minutes  
🕒 Total time: 60 minutes

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## Ingredients (1 cake, serves 8-10)

### For the shortcrust pastry

- 250 g (8.8 oz/2 cups) (spelt) flour
- 2 tsp. baking powder
- 50 g (17 oz/ 1/4 cup) cane sugar
- Zests of half a lemon (untreated, organic)
- 125 g (4.4 oz) margarine
- 2 tbsp. soy yoghurt
- 1 tbsp. lemon juice
- 2-3 tbsp. cold water

### For the filling

- 800 g (28 oz) vegan curd alternative with vanilla flavor ([e.g. from Sojade](#))
- 50 g (17 oz/ 1/4 cup) cane sugar (optional)
- 2 tbsp. lemon juice
- Zests of half a lemon (untreated, organic)
- 100 g (3.5 oz) margarine, melted
- 50 g (17 oz) corn starch/cornflour
- 7-8 apricots (ca. 420 g/ 14.8 oz)
- Optional: Some apricot jam for spreading
- Optional: Chopped pistachios to sprinkle

*Also: A round tart baking tin - preferably with a lifting bottom - diameter 30 cm (11.8 inch).*

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## Instructions (25 minutes preparation + 30-35 minutes baking time)

1. Sieve the spelt flour into a bowl, add baking powder and cane sugar. Wash one organic lemon with hot water and grate the peel. Cut the margarine into pieces and add it together with half of the lemon zests, 2 tbsp. soy yoghurt and 1 tbsp. lemon juice. Mix the ingredients together vigorously, adding 2-3 tbsp. of very cold water and knead into a smooth, even dough on a floured work surface. Cover the dough and let it rest in the fridge for about 20 minutes.
2. For the topping, scald the apricots in a bowl of boiling water, let them stand for about 2-3 minutes and then rinse them with ice cold water. Skin the apricots, halve and stone them. You can also skip this step and use the apricots unpeeled, halved and pitted, if you prefer. But I think the look of the skinned apricot halves is better and you can cut the cake more easily afterwards.
3. For the filling, puree the vegan quark alternative (vanilla flavor) with cane sugar, 2 tablespoons lemon juice, 100 g melted margarine and 50 g cornflour in a mixer.
4. Remove the dough from the fridge, roll out on a floured surface and fit into the mould. Prick the base evenly with a fork. Pour the filling into the mould and press the apricot halves into the filling.
5. Bake the cake at 160 °C/ 320 °F fan for 30-35 minutes until the surface begins to brown slightly.
6. Let the cake cool down, optionally spread with apricot jam, sprinkle with chopped pistachios and lavender flowers and enjoy.