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# Mini Purple CHEESECAKES

By: Robin of Vegan Dollhouse

If Spanish dessert isn't your thing, or you just fancy something a little different to finish off your tapas party, why not make these amazing mini purple cheesecakes by Robin from Vegan Dollhouse? I'm sure your guests won't be disappointed!





## Mini Purple Cheesecakes

**Serves: 12 mini cheesecakes**

### Chocolate Crust Ingredients:

- $\frac{3}{4}$  cup almond flour (I made mine out of leftover almond pulp from making almond milk)
- $\frac{1}{2}$  cup cocoa powder, sifted
- $\frac{1}{4}$  cup [black cocoa powder](#), sifted
- 2 tablespoons coconut oil, melted (or sub cacao butter)
- 2 tablespoons rice syrup

### Mini Vegan Purple Cheesecake Ingredients:

- 2 lemons
- 2 cups of cashews, soaked overnight
- $\frac{1}{2}$  cup maple syrup
- $\frac{2}{3}$  cup coconut butter, melted
- 1 teaspoon butterfly pea flower powder

### Chocolate Crust Instructions:

1. Prep time: 15 minutes Chill time: 30 minutes
2. Whisk the dry ingredients together in a medium bowl.
3. Add the melted coconut oil and mix well.
4. Add the rice syrup and mix well.
5. Press into the bottom of 12 silicone molds. I used [this one](#), but you can use whatever shape you already have.

### Purple Cheesecake Instructions:

1. Prep time: 20 minutes Chill time: 1 hour
2. Zest both lemons.



3. Juice both lemons.
4. Blend the lemon juice, zest, and maple syrup on high for a minute.
5. Rinse the cashews and add to the blender.
6. Blend on high for a minute, stopping to scrape the sides of the blender a few times.
7. Add the melted coconut butter.
8. Blend on high for a minute, stopping to scrape the sides of the blender a few times.
9. Pour half into a bowl.
10. Add a teaspoon of butterfly pea flower powder to the blender.
11. Blend until it's all one color.
12. Spoon the white batter into each cubby on top of the crust until it's all used up.
13. Spoon the colored batter into each cubby on top of the white batter until it's all used up.
14. Freeze for a couple of hours. Make sure it's completely frozen before popping out of the molds.



## ABOUT THE AUTHOR

Robin Means began her kawaii vegan lifestyle 18 years ago when she learned about the abuse that animals endure in factory farms. The Vegan Dollhouse is powered by her love for animals, cute things, and lolita style. Living in the San Francisco bay area, she spends her time petting cute dogs, podcasting, organizing vegan events, and making cute food, clothes, and decorations for her vegan dollhouse.

[www.VeganDollHouse.com](http://www.VeganDollHouse.com)

**Podcast-** <https://www.dollsanddoughnuts.com/>

