

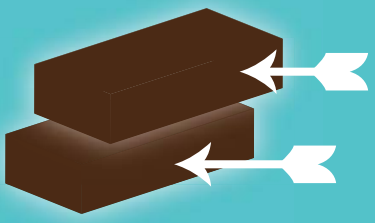
New!

Eli's Vegan Cheesecakes

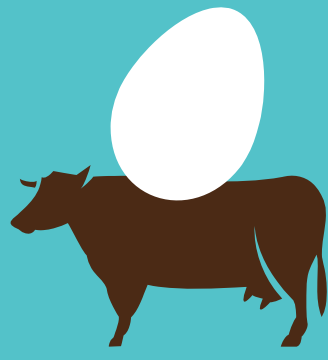


Vegan Cheesecake is an oxymoron.

We know...but we've created such a rich and creamy vegan dessert we couldn't resist calling it "cheesecake"



Each dessert features moist scratch-recipe vegan cake topped with a layer of smooth and creamy vegan cheesecake



A traditional cheesecake is created using cream cheese, sour cream, butter and eggs. Our Vegan Cheesecake is created using no animal products - no eggs and no dairy

Tofu has a neutral flavor and can closely mimic the creamy texture of dairy products - so we use it as a base to create our Vegan Cheesecake batter



We use silken tofu from Phoenix Bean which has been hand-crafting tofu in Chicago's Edgewater neighborhood for over 30 years

Our foodservice packaging is 100% recyclable and part of the sustainable forestry initiative, based on principles that promote sustainable forest management



Our vegan cheesecakes are



Certified Vegan by the Vegan Action Foundation

Flavors include:
Belgian Chocolate Cheesecake

We add richness to our batter with a dairy-free cream cheese-style ingredient from Daiya Foods. Its name is taken from the Sanskrit word for love, kindness and compassion, reinforcing their commitment to kind living.

2.5% of Americans are Vegans*
That's about 7.5 million people that do not eat any animal products
33% of Americans eat vegetarian/vegan meals, though they are not vegetarians or vegans*

Vegan vs. Traditional
7" Vegan Chocolate Cheesecake has:
18% Fewer Calories
38% Less Fat
100% Less Cholesterol
33% More Iron

7" Carrot Cake Cheesecake has:
14% Fewer Calories
36% Less Fat
100% Less Cholesterol
42% Less Sodium
50% More Vitamin A

and
Carrot Cake Cheesecake

*Harris Interactive® Poll, April 2011