Lemon Tofu Cheesecake  
Crumb Crust  
1 C vanilla wafer crumbs  
2 T pecans, finely chopped  
2 T soy margarine, melted  
  
Filling  
1 lb. silken tofu  
1 lb. lowfat cream cheese  
3/4 C granulated sugar  
1/4 C all-purpose flour  
1 T grated lemon peel  
1 T vanilla  
3 eggs (1/2 cup)  
3 egg whites  
Chopped pecans, optional  
Frozen berries, thawed  
  
1.Combine vanilla wafer crumbs, pecans and margarine; mix well. Press mixture into bottom of 9-inch springform pan. Bake at 375°F about 8 minutes or until golden brown. Cool on wire rack.  
2. In mixer bowl, beat tofu until smooth. Add cream cheese, sugar, flour, lemon peel, and vanilla; mix until completely blended.  
3. Beat in eggs and whites, one at a time; mix well. Pour filling over crust.  
4. Bake at 375°F 50-60 minutes or until filling is set and edges on top are lightly browned. Cool on wire rack and refrigerate overnight to cool completely. Remove ring and press chopped pecans into sides of cheesecake, if desired. Cut into 12 portions, dipping knife blade in hot water between each slice.  
5. Serve 1-2 ounces of berries over each portion. Makes 12 servings.