

Vegan Funfetti Cheesecake Bites {No-Bake + GF}

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Summer break is winding down and, as expected, I have done about half the things I said I was going to do. I have made a total of ZERO baby mobiles, even though we have friends who popping out new babies left and right. I have also made a total of ZERO yarn wall hangings even though my Pinterest is lousy with saved projects. I've also read zero books but did read the entirety of the latest issues of Vanity Fair and Bon Appetit so that's something, right? The good news is that along with the laundry list of things I didn't do this summer break is a list of things I did do!





Of the things I did this summer (in no particular order of importance):

1. Caught up on all episodes of UnReal
2. Caught up on all episodes of The Good Wife
3. Caught up on season 3 of The Great British Baking Show
4. Made rainbow bagels from scratch
5. Slept 9 hours IN ONE NIGHT!
6. Watched 8 movies (yes, some of those included movies involving Tinkerbell and friends, but hey, they were full length feature films so they count).
7. Snuggled with children for hours on end
8. Taught youngest babe to play 'peek a boo'
9. Drank an espresso and tonic (it was shockingly very good).
10. Went to The Broad Museum in downtown LA

11. Went to Palm Springs with beloved dear friend and NO CHILDREN
12. Finally met Shannon Goldberg, of The Noshers, in real life (and to no one's surprise, she is a complete delight).

So, you see, I've actually accomplished quite a lot if you really think about it. It's like my social worker sister, Brene Brown says, we got to focus on what we accomplish in the day rather than the things we do not. A person can really feel accomplished when ignoring the list of things one didn't complete instead of the things we did accomplish.

Another thing on the 'accomplish' list is the recipe for these little vegan cheesecake bites. I've seen countless recipes for vegan cheesecake and I've always wanted to try it. They make the perfect parve dessert for a meat Shabbat or holiday meal and they are raw so NO BAKING. Hallelujah! I hope you really like them. I was inspired by the vegan goddess that is Dana over at The Minimalist Baker. If you don't know her stuff, well, I'm just gonna assume you've been in a coma for years because that's the only conceivable reason I could understand for not knowing her.

Happy no baking!









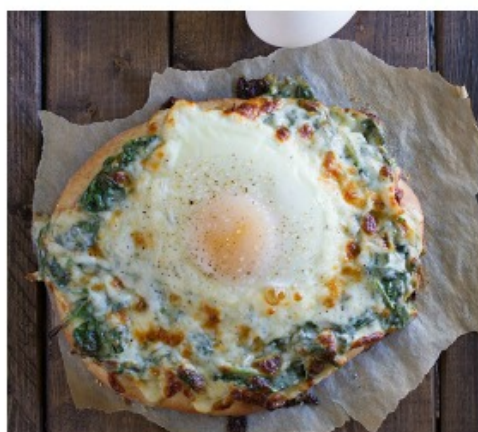
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20 Creative Vegetarian (+ Vegan) Pizza Recipes



20 Creative Vegetarian + Vegan Pizza Recipes

from Jewhungry, the blog



I don't mean to brag, but I have the greatest neighbors in the world. Raising a toddler and being pregnant and working full-time can make a woman, well, borderline insane (I can use that kind of language, cause I'm a Social Worker so there). And I

was THIS close to losing it last night. Let's rewind a bit to a year ago when I was in LA for a few short days in order to find a place for the family to live. The process was stressful and I had a check list of what I was looking for (safe, walkable community with access to laundry on the floor and a garage). I found all of that in the place we live now. What I didn't know was that I would also find Siona's best friend and some incredibly supportive people; people I didn't realize I would need so very, very much during the coming months of our first year in LA.

I first met Hallie on the day we moved in. All blond curly hair and mad SoCal style, she was jumping up and down on the garage door trip wire so that it would open. Husband and I were watching her attempt to open the door thinking, "What the h*ll is that lady doing? Just smile and wave and WALK AWAY QUICKLY. SHE LOOK CRAY CRAY". Turns out she's hilarious and smart and has the biggest heart in the world and also has a 3 year-old whom my child is 150% OBSESSED with and a hubby and is so funny I run the risk of piddling in my pants from laughter every time we hang out. We've got a good thing going these days, some 9 months after moving in. Our kids are in love with each other and they live 2 floors up so it's insta-play dates several times a week. Currently, they're entertaining my kiddo for the next couple hours so that I can get some much-needed 'me' time, which in the end, will make me a much better mom to the kiddo as I was nearing the point last night where I knew I needed some space to breathe. I try to repay them for their selflessness by cooking and baking for them but seriously, no amount of brownies and meatballs can repay the gift of amazing neighbors (but I'm still gonna try).

I've made my beloved neighbors pizza a few times in our short time as neighbors. I think Damian, Hallie's hubby, ended up having the curry pizza featured below and it was thumbs up all around. I realize that might mean nothing to you, dear reader, but it meant a lot to me. Damian has a great palette. I think

he'd actually love any and ALL of the pizzas featured in this delicious recipe round-up of vegetarian and vegan pizzas. They are all creative and I could seriously eat like 6 of them right this very minute . . . in one sitting. Oh dear, here come the cravings.

Enjoy!

1. Curry Pizza with Roasted Cauliflower + Eggplant – Jewhungry



From yours truly, Jewhungry!

2. Sweet Corn Caprese Pizza from The Creative Bite

3. Purple Potato and Romanesco Vegan Pizza from Steph in Thyme

4. Middle Eastern Flatbread with Eggplant, Tahini Sauce + Za'atar from What Jew Wanna Eat



From What Jew Wanna Eat

5. Spinach Artichoke Dip Pizza from Diethood
6. 3 Cheese Apple Cranberry Pizza from Ari's Menu
7. Fresh Herb Pizza from Farm Fresh Feasts
8. Gluten Free Pizza with Beets and Blue Cheese from The Tomato Tart



From the Tomato Tart

9. Portobello Mushroom Pizza with Sautéed Balsamic Vegetables from Joyful Healthy Eats

10. Raspberry Cobbler Pizza from Crumb Blog

11. Beet Pesto Pizza with Kale and Goat Cheese from The Roasted Root

12. Rainbow Pepper Pizza from Super Healthy Kids



from Super Healthy Kids

13. White Pizza with Roasted Tomatoes from Taste and Tell

14. Roasted Mushroom Pizza with Garlic and Rosemary from the Lemon Bowl

15. Oil-cured Black Olive + Smashed Garlic Pizza w/Vegan 'Parm' from With Food + Love



from With Food + Love

16. Low- Carb Portobello Pizza from Busy in Brooklyn

17. Hummus Pita Pizza from Home Cooking Memories

18. Cheezy Butternut Squash Pizza + Garlicky Spinach & Caramelized Onions from The Plant Strong Vegan



from The Plant Strong Vegan

19. Creamed Spinach and Egg Pizza from Taste and Tell

20. Cheese Pizza with Spicy Roasted Carrot and Red Onion Sauce from Eats Well with Others

Stuffed Rainbow Chard Rolls: A (vegan) guest post by Nik Sharma



For those who don't know, I am a massive Amy Poehler fan. I mean, MASSIVE. She is my spirit animal. And since she hasn't told me otherwise, I'm assuming that I'm hers as well. A few

weeks ago I ran into her at my neighborhood farmer's market (and by 'ran into', I mean I went up to her and fan-girled out on her, BIG TIME) and I about passed out from excitement. Strangely, she did not ask me if I wanted to get coffee with her later or go shopping or get mani/pedis together as has happened oftentimes in my dreams. But anyway, I recently discovered that one our my school's board members is her business manager, which gave me an idea. Why not invite her to speak at our school, possibly at a big celebration of women in our community, a celebration in which I would have to plan from the ground up? And while I went to bed that night thinking there was no way Amy would say no to such an impassioned request, sadly, it turns out that she does not do school functions. Apparently she didn't even speak at her own high school when she was approached. And so, my dreams were dashed. But, that's beside the point. The point is, having Nik Sharma, the incredible creative genius behind A Brown Table, do a guest post on my blog is very near the feeling I imagined of having Amy Poehler speak at my school. I've admired Nik's work since he started his blog and to have him not only create a recipe and share it via Jewhungry but to also say nice things about me!? Well, that's some awesome stuff. Excuse me while I fan-girl out . . . again.



I came across Whitney's blog, Jewhungry a while ago on Instagram and quickly fell in love with her style and work. She is fun and super sweet and when she asked me to share a

recipe on Jewhungry, I was more than happy and excited. Today, I'm sharing a recipe for steamed rainbow chard rolls that are stuffed with some of my favorite ingredients, sweet potatoes and green chickpeas. Rainbow chard is in season right now and the colors that are available are absolutely gorgeous! So here is my take on some fun vegetables that are in full swing right now!

If you can't find green chickpeas, use the regular kind. I like green chickpeas because even though they get tender when boiled, they don't fall apart to a mushy texture like the regular chickpeas. I've flavored the filling with a few spices common to Indian cooking but feel free to play with the amount of cayenne depending on how intense you like heat in your food. This is one of those recipes, that you can make a few days ahead of time and then eat them whenever you want.







There are no hard and fast rules to this recipe but I do suggest a few recommendations while preparing these rolls. To make the rainbow chard leaves more pliable and amenable to

rolling, I dunk them in a pot of boiling water for a few seconds, it will make things much easier for you. At this point you can eat them as is (since the filling is cooked separately). You can also steam them as I did below and serve them before eating. The main thing here is to have fun while cooking and enjoying eating!



Rainbow Chard rolls stuffed with Spicy sweet potatoes and green chickpeas
yields: 12 rolls

ingredients

12 large (around 10" long) rainbow chard leaves, rinsed and cleaned + a few extra to line a bamboo steamer
1 1/2 tablespoons olive oil (you might need a little more depending on how much oil the sweet potatoes absorb)
1 1/2 cups sweet potatoes, peeled and cubed
1 1/2 teaspoons kosher sea salt
1/4 cup red onions, chopped fine
1 teaspoon garlic, minced fine
1 inch piece ginger root, peeled and julienned
1 cup green chickpeas (or regular chickpeas) boiled and drained
1/4 teaspoon garam masala
1/2 teaspoon cumin seed powder
1 teaspoon cayenne pepper
1 tablespoon fresh lemon juice
a little olive oil for brushing the leaf rolls

1. Trim the thick end of the midrib off from the rainbow chard leaves. Bring a large pot of salted water to a rolling boil on a high flame. Using a pair of tongs, immerse and submerge the leaves in the water for exactly 10 seconds and remove them immediately, drain in a colander and keep aside until ready to assemble.
2. Heat one tablespoon of oil in a wok or medium-size saucepan with a lid on medium-high heat. Add the sweet potatoes along with 1 teaspoon of the salt, stir to coat evenly and cover with lid. Cook for about 6-8 minutes until the potatoes are slightly browned and tender. Remove from wok/saucepan and keep aside in a large mixing bowl.
3. In the same wok/saucepan, heat the rest of the oil on medium-high heat. Add the onions and sauté them for 1 minute. Stir in the garlic and ginger and sauté for 30 seconds, add the chickpeas and sauté for 4-5 minutes with occasional stirring. They should get slightly seared. Add the garam masala, cumin, and cayenne pepper along with the sweet potatoes previously cooked and stir to coat evenly. Cook for 1 additional minute, remove

from stove and drizzle with the fresh lemon juice. Taste and adjust seasoning if necessary.

4. To assemble the rolls, take one softened rainbow chard leaf with the shiny side facing outside. Place one generous tablespoon of the sweet potato and chickpea filling at the top end of the leaf, leaving a little gap on both sides of the filling. Fold the empty gap on each side and then roll the leaf starting topside over itself to form a cigar (this is exactly how you would roll a grape leaf to make a dolmade). Prepare the rest of the leaf rolls in the same manner, brush each roll lightly with the olive oil and place them in a bamboo steamer lined with a few extra leaves. You can also skip the steaming if you don't want to cook the leaves. Steam the leaves for 3-4 minutes and serve warm. Store the extra in an airtight container in the refrigerator for up to one week.

Note: If you don't like the thick midrib in the leaf, I would recommend steaming the leaf rolls a little longer for around 10-12 minutes.