SMALL-BATCH MOLTEN COOKIE DOUGH CHEESECAKE

VEGAN

No eggs, no dairy • 9×5" loaf pan • Serves 6

Recipe by **Britt Berlin** · The Banana Diaries
https://thebananadiaries.com/small-batch-cookie-dough-cheesecake/

OVEN	BAKE	CHILL	PAN
400°F, then broil	**26 mins**	**4 hrs to overnight**	**9×5" loaf, parchment-lined**

> ***Heat-treat the flour:*** The cookie dough is eaten raw, so use heat-treated flour. For gluten-free, use a 1:1 baking flour (Britt likes King Arthur Measure for Measure).

Ingredients

COOKIE DOUGH CRUST & DOUGH BALLS

- **1 cup (125g)** heat-treated all-purpose flour or GF 1:1 flour, sifted, spooned & leveled
- **6 tbsp (85g)** unsalted vegan butter, melted and cooled
- **¼ cup (50g)** organic granulated sugar
- **⅓ cup (75g)** light brown sugar
- **3 tbsp (45g)** dairy-free yogurt or unsweetened applesauce, room temp
- **2 tsp** vanilla extract
- **¼ tsp** sea salt
- **½ cup (85g)** mini vegan chocolate chips

VANILLA CHOCOLATE CHIP CHEESECAKE

- **16 oz (450g)** vegan cream cheese, room temp
- **¼ cup (60g)** dairy-free yogurt, room temp
- **½ cup (120ml)** vegan heavy cream, room temp
- **¾ cup (150g)** organic granulated sugar
- **5 tbsp (60g)** cornstarch or arrowroot starch
- **1 tbsp (12g)** flour
- **½ cup** mini vegan chocolate chips

TOPPINGS

- **½ batch** vegan chocolate ganache (Britt's is on her site)

Instructions

1. Heat the oven to 400°F and line a 9×5" loaf pan with parchment. (A narrower pan will need a longer bake.)
2. **Cookie dough:** Whisk the melted vegan butter, both sugars, yogurt, vanilla, and salt. Switch to a spatula and fold in the flour just until combined, then the chocolate chips. Press a third of the dough into the pan and chill it.
3. **Dough balls:** Roll the rest of the dough into teaspoon-size balls on a lined plate and chill. (If the dough is too soft, chill it 5 minutes first.)
4. **Cheesecake batter:** Blend everything except the chocolate chips in a food processor (or with a hand mixer) until smooth, then fold in the chips.
5. **Assemble:** Spread a third of the batter over the crust. Scatter half the dough balls over it, add the second third of batter, press in the remaining dough balls, and top with the last of the batter.
6. **Bake:** 24 minutes, then switch to broil for 1–2 minutes, until the top just starts to char.
7. **Chill:** Cool 20–30 minutes, then cover and refrigerate at least 4 hours or overnight.
8. **Serve:** Top with ganache and extra cookie dough, then slice. Leftovers keep in an airtight container in the fridge for up to 5 days.

- **½ batch** extra cookie dough, made with heat-treated flour