

# Panda Puffs Sun Butter Cheesecakes by Nature's Path

**Allergens:** Dairy (can be substituted with vegan options), Nuts

## Ingredients

### **Crust:**

- 1 ½ cups EnviroKidz Panda Puffs w Sun Butter
- 1 ½ tbsp melted coconut oil

### **Cheesecake layer:**

- ¾ cup non-fat Greek yogurt (or coconut vegan yogurt)
- 8 oz low-fat cream cheese (or vegan cream cheese)
- 1 tsp vanilla
- ¼ cup maple syrup
- 1 tbsp lemon juice
- Pinch of salt

### **Toppings:**

- 1 cup Sun Butter Panda Puffs
- 3 tbsp dark chocolate chips
- 3 tbsp white chocolate chips
- ¼ cup melted Sun Butter
- 1 tbsp chopped nuts (optional)

## Directions

1. Line a mini muffin tin with mini cupcake liners.
2. **For the crust:**
  - Blend the Panda Puffs in a food processor until powdered.
  - Mix with coconut oil in a bowl.
  - Add about a teaspoon of the mixture into each muffin tin well and press down into an even layer.
3. **For the filling:**
  - Clean the food processor and blend yogurt, cream cheese, vanilla, maple syrup, lemon juice, and salt until smooth.
  - Add about a tablespoon of this mixture on top of each crust layer.
4. **To finish:**
  - Add your desired toppings and enjoy!