

## **Vegan Cheesecake**

### **Pecan/Walnut Crust Ingredients:**

- ½ cup raw pecans or walnuts
- 4 Medjool dates
- 2 TBSP shredded coconut, unsweetened
- ½ tsp vanilla
- ¼ tsp Himalayan pink salt or salt of choice

### **Filling Ingredients:**

- 1 ½ cups raw cashews, soaked
- ¼ cup lemon juice
- 1/4 cup coconut oil (organic, unrefined)
- ¼ cup pure maple syrup
- 2 tsp. vanilla
- ¼ tsp. Himalayan pink salt or salt of choice

### **Almond Flour Crust Ingredients:**

- 1 cup almond flour (or pulp)
- ½ cup pitted dates
- ¼ cup coconut oil (organic, unrefined)
- ¼ tsp. Himalayan pink salt or salt of choice

### **INSTRUCTIONS:**

1. In a food processor, process all crust ingredients well.
2. In a spring form pan, or a pie dish lined with parchment paper, press crust mixture evenly.
3. In a blender, blend all ingredients for the filling until smooth.
4. Scoop filling into dish and spread evenly. Store in freezer until firm (or overnight).
5. Remove from freezer 30-45 minutes before you want to eat/serve—it tastes sweeter and feels smoother as it has time to soften a bit.