Vegan Blueberry Lime Cheesecake

Ingredients:

- 6 Medjool dates
- 1 cup macadamia nuts (raw, unsalted)
- 2 cups coconut milk
- 2/3 cup cashews

4 tablespoons fresh lime juice

- 2 tablespoons maple syrup
- 11/2 cup fresh blueberries
- 1 teaspoon lime zest

Directions

- 1. Line a 7-inch springform with parchment paper.
- 2. Add macadamia nuts, 4 dates, and a pinch of salt in a food processor and pulse until a sticky mass forms.
- 3. Press macadamia crust into bottom of springform and half way up the sides using fingers. Place in freezer while you prepare the filling.
- 4. Clean out food processor and place coconut milk, cashews, lime juice, and maple syrup. Pulse and process until mixture is smooth.
- 5. Remove springform from freezer and pour lemon cheesecake filling into the springform. Place springform in freezer again until filling is slightly firm. (about 10 minutes)
- 6. Clean out processor again and add blueberries and 2 dates. Pulse again until smooth. Carefully spread blueberry topping over filing into the springform. Place in refrigerator for at least 4 hours or overnight until filling is firm.
- 7. When cheesecake is firm and ready to serve garnish with fresh blueberries and lime zest.

Notes:

Cashews can be soaked in water for 10 – 15 minutes first to make filling extra smooth. Be sure to dry off excess water before placing in food processor. Cheesecake can also be placed in the freezer to help firm the filling, however it takes a long time to thaw. Cheesecake will keep in refrigerator for up to 4 days. Crust can easily be made with other nuts; almonds, hazelnuts, or walnuts.

Nutrition Facts

Serving Size 1 each (132g) Servings Per Container 8

Amount Per Serving

Calories 340) Caloi	Calories from Fat 250	
		% Da	aily Value*
Total Fat 28g		43%	
Saturated F		65%	
Trans Fat 0)g		
Cholesterol Omg			0%
Sodium 15mg			1%
Total Carbohydrate 22g			7%
Dietary Fiber 2g			8%
Sugars 11g			
Protein 4g			
Vitamin A 0%		Vitamin (C 6%
Calcium 4%	•	Iron 20%	
*Percent Daily Va diet. Your daily va depending on you	alues may b	e higher or l	
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydra	Less than Less than	65g 20g 300mg 2,400mg 300g	80g 25g 300mg 2,400mg 375g

