



VEGAN PUMPKIN CHEESECAKE

Crust Ingredients

- 1/3 cup pecans
- 2/3 cup raw macadamia nuts
- 2 Medjool dates
- 2 Tbsp. unsweetened coconut flakes
- 1 Tbsp. coconut oil
- 1/2 tsp. sea salt

Caramel Sauce (makes 1 1/2 cups)

- 1 cup pure maple syrup
- 1/4 cup coconut sugar
- 1/2 cup canned coconut milk
- 1/2 tsp. sea salt
- 2 Tbsp. coconut oil
- 1 Tbsp. pure vanilla extract

Caramel Sauce

1. Pour maple syrup and coconut sugar into a heavy bottomed saucepan. Bring to a boil over medium heat and let boil softly for 15 minutes. Stir every few minutes with a heat proof spatula to keep the bubbles down.
2. Once the syrup begins to coat the outside of a spatula or spoon, it's time to add the coconut milk. Raise the heat again and bring to a low boil and turn back down. Continue stirring until it begins to thicken up quite a bit.
3. Remove from heat and stir in oil, salt, and vanilla extract if using. If you used the vanilla bean, remove the pod and discard.
4. Let cool to room temperature, stirring occasionally to keep the fat incorporated. Pour into an airtight glass container and store it in the refrigerator for up to 2 weeks.

The Cheesecake

1. Add cashews to a bowl and cover with boiling hot water. Let set, uncovered, for 1 1/2 hours. Rinse and drain thoroughly.
2. Line the bottom of a 6" or 7" springform pan with parchment paper (cut out a circle) and lightly oil the sides to make it easier to remove once the cheesecake has set.
3. Combine the nuts in a food processor and pulse until you get a coarse mixture. Add the rest of the crust ingredients and pulse several times until it starts clumping up and forming together.
4. Transfer the crust mixture into the pan. Press down with your fingers to pack it evenly into the bottom of the pan to create an even base. If it starts to get sticky, lightly wet your fingers with warm water. Set aside.
5. Add drained cashews and the rest of the filling ingredients to the bowl of your food processor or into a high-speed blender pitcher. Process or blend until creamy and smooth throughout, scraping down the sides as needed.
6. Pour the filling over the crust and tap the pan onto the counter a few times to release any air bubbles that may have formed. Place in the freezer to set for at least 4 hours or overnight.
7. When ready to serve, pull out the cheesecake and allow it to sit at room temperature for about 10-15 minutes before slicing and serving. When you're ready to slice, run your chef's knife under very hot water and dry it off with a towel. Cut the cheesecake using that hot knife- it'll be much easier.
8. Top off with plenty of caramel sauce and some dairy free whipped cream if you'd like. Can be stored in the freezer for up to 2 weeks.

Pumpkin Cashew Center

- 2 cups raw cashews soaked in boiling water for 1 1/2 hours
- 1 1/3 cup canned pumpkin
- 2 Tbsp. lemon juice
- 2 Tbsp. coconut oil
- 3 Tbsp. canned coconut milk
- 1/2 cup plus 2 Tbsp. pure maple syrup
- 1 Tbsp. pure vanilla extract
- 1/4 tsp. sea salt
- 1/4 tsp. ground cloves
- 1 1/2 Tbsp. pumpkin pie spice
- 1 tsp. cinnamon
- pinch of black pepper

