Creamy & Dreamy Vegan Cheesecake

Description

This velvety vegan cheesecake is rich, creamy, and made with wholesome plant-based ingredients. With a luscious cashew and coconut filling atop a crunchy almond-oat crust, it's the perfect dessert for any occasion!

Ingredients:

For the Crust:

- 1 cup almonds (or walnuts)
- ¾ cup rolled oats
- 2 tablespoons maple syrup
- 2 tablespoons coconut oil, melted
- ½ teaspoon vanilla extract

- Pinch of salt

For the Filling:

- 1 ½ cups raw cashews (soaked for 4 hours or overnight)
- 1 cup full-fat coconut milk
- ⅓ cup maple syrup
- 2 tablespoons coconut oil, melted
- 2 tablespoons lemon juice
- 1 teaspoon vanilla extract
- 1 teaspoon lemon zest (optional, for extra brightness)
- Pinch of salt

Instructions:

1. **Prepare the Crust:** In a food processor, blend almonds and oats until finely ground. Add maple syrup, melted coconut oil, vanilla extract, and salt. Pulse until the mixture holds together when pressed.
2. **Form the Base:** Press the crust mixture firmly into the bottom of a lined 8-inch springform pan. Place in the freezer while preparing the filling.
3. **Make the Filling:** Drain and rinse the soaked cashews. Blend them in a high-speed blender with coconut milk, maple syrup, coconut oil, lemon juice, vanilla extract, lemon zest, and salt until completely smooth.
4. **Assemble:** Pour the filling over the crust and smooth the top with a spatula.
5. **Chill:** Cover and refrigerate for at least 4 hours (or overnight) until firm.
6. **Serve:** Once set, remove from the pan, slice, and enjoy! Garnish with fresh berries or a drizzle of melted dark chocolate for an extra treat.