

Pumpkin Cheesecake

Yield: one 8 inch cheesecake (spring form pan)

Ingredients:

Crust:

Parchment paper cut to 8 inch circle for inside of pan

1 cup coconut flakes, ground
½ cup almonds, soaked and dehydrated
1/8 teaspoon salt
2 teaspoons pumpkin pie spice
1 tablespoon carob powder
¼ cup raisins

Filling:

Cashew Cheese - 1 recipe (approximately 2-2 ½ cups cheese)

1/3 cup carrot juice (strained through the **Nut Milk Bag**)
¼ cup agave
1 ½ cup zucchini
¾ cup date paste
2 tablespoons yacon syrup or other liquid sweetener (ie agave, maple syrup)
¼ cups lemon juice
2 tablespoons pumpkin pie spice
1 ½ cups vanilla extract

1 ¼ cup coconut oil
¼ cup Irish Moss Gel

Directions:

For crust:

In a food processor outfitted with an “S” blade place coconut flakes, almonds, salt, pumpkin pie spice, carob powder and raisins. Process until well combined. Do not over-process as the natural oils in the nuts will begin to ‘break’ and make your crust oily.

Press dough into 8 inch spring form pan prepared with parchment paper.



For Filling:

Place all ingredients except Irish moss gel and coconut oil into a high speed blender. Blend until well combined and smooth texture. Add the Irish moss gel and melted coconut oil and blend again.

Pour into prepared crust and allow at least 1 hour to set up in the refrigerator.

Notes: Will keep for 5 days in the refrigerator and up to 3 months in the freezer.