

Chocolate Cheesecake - 9 servings

INGREDIENTS - CRUST

- 1/2 cup + 1 Tbs finely ground rolled oats or oat flour
- 1 1/2 cups pecans
- 1 Tbs coconut sugar
- 2 tsp ground flax (helps it bind)
- 3 Tbs cocoa powder
- 3 Tbs brown rice syrup (warms it)
- 3/8 tsp salt
- 1/2 cup(packed) dates, soaked (30 min + to soften)

DIRECTIONS - CRUST

1. Grease a 9-inch spring form pan well - put parchment on bottom (before closing) and spray sides.
2. In blender, process oats into a fine flour.
3. In food processor, add pecans and process until they start to clump and oils start to release (may take a couple of minutes and you will have to stop and scrape what gets stuck on bottom). You should be able to make a ball with the pecan dough.
4. In same food processor, process dates until they make a thick paste.
5. Melt brown rice syrup for about 30 secs in microwave.
6. Put all dry ingredients in bowl and mix well.
7. Add pecans and dates to dry mix. Using your hands, mix the dough to combine very well. You should be able to form a ball with it.
8. Scoop the pecan dough into pan and smooth out evenly. Press down firmly with fingers to form a smooth crust (use a pastry roller if necessary to pack down). Prick base with fork 10-12 times.

Prebake at 350F for 7 minutes. Remove and cool for 10 mins.

INGREDIENTS – FILLING

- o 2 cups cashews
- o 1 can regular coconut milk(full fat)
- o 1/2 cup maple syrup
- o 2 Tbs lemon juice(gives it the cheesy taste)
- o 2 Tbs arrowroot powder (thickener)
- o 2 tsp vanilla
- o 1 cup + 1 T of dairy free chocolate chips (mini)
- o 3/8 tsp salt
- o

DIRECTIONS – FILLING

1. In Vitamix, blend all ingredients except 1 Tbs of chocolate chips -cashews, coconut milk, maple syrup, arrowroot, vanilla, 1 cup chocolate chips, and salt- until smooth.
2. Pour cashew mixture into prebaked crust.
3. Sprinkle 1 Tbs of chips on top.
4. Bake 27-35 minutes. Cool completely before removing from pan.