Dairy-Free
Cheesecake with Blueberry Topping Recipe

INGREDIENTS

Crust
1 ½ cup pecans
2 tbsp sugar
2 tbsp coconut oil

Filling
3 cups cashews, soaked in water overnight
3 tbsp sugar
2 tbsp honey
Zest and juice of 1 lemon
¾ cup coconut milk
½ tsp pure vanilla extract

Topping
1 pint fresh blueberries
2 tbsp sugar
Zest and juice of 1 lemon

PREPARATION

1. Preheat oven to 375°F. Place a springform pan on a parchment-lined baking sheet.

2. **To make the crust:** In food processor bowl, pulse pecans until finely ground. Transfer to medium bowl and wipe down food processor.

3. Add sugar to ground pecans and stir to combine. Add coconut oil and stir until crumbs are evenly moistened. Pour crumb mixture into prepared pan and press into an even layer.

4. Bake crust for 8 to 9 minutes or until edges are lightly golden. Let crust cool to room temperature.

5. **To make the filling:** Drain cashews and transfer to food processor. Pulse until cashews are coarsely chopped. Add sugar, honey, lemon zest, lemon juice, coconut milk and vanilla extract and pulse until very smooth (mixture should be pretty thick).

6. Pour cashew mixture over cooled crust and spread into an even layer. Transfer to the freezer to chill while you make the topping.

7. **To make the topping:** In a medium pot, combine blueberries with sugar, lemon zest and lemon juice. Bring to a simmer over medium heat. Simmer until blueberries are very soft and begin to burst, about 8 to 10 minutes.

8. Puree blueberry mixture in a blender or food processor until smooth. Pour the puree on top of the filling and spread into an even layer. Chill the cheesecake in the freezer for at least 45 minutes.

9. Transfer the cheesecake to the refrigerator and keep chilled until ready to serve. To serve, unmold and slice the cheesecake.

NOTE **No time to soak the cashews overnight? No problem. Place them in a medium pot and cover with water. Bring to a boil and then boil for 15 minutes. Drain and cool the cashews to room temperature before continuing with the recipe.**

* Recipe from Purewow.com

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