



❁ Blueberry Cheesecake ❁

*from Harmony at
Nourishing Nirvana*

Ingredients

~ for the crust

- 1 cup walnuts
- 1 cup pitted medjool dates
- ½ tsp ground cinnamon

~ for the filling

- 2 cups raw cashews, soaked at least 5 hours, rinsed and drained
- ¼ cup hemp seeds
- ¼ cup cocoa butter
- ½ cup liquid sweetener of your choice (I used maple syrup)
- 2 TBS lemon juice
- 1 tsp vanilla (ground beans or extract)

~ for the topping

- 2 cups frozen blueberries, thawed
- 2 TBS fruit-only blueberry preserves
- 1 TBS tapioca starch + 1 TBS water
- 1 tsp lemon juice

Method

1. Place the blueberries, preserves and lemon juice into a saucepan and simmer until hot.
2. Mix the tapioca with the water so you have a slurry and slowly pour into the mixture, stirring gently until it thickens. Remove from heat and set aside to cool.
3. Place all crust ingredients in a food processor and process until the mixture forms a sticky mass that holds together when you pinch it.
4. Line a 6" springform pan with parchment or wax paper.
5. Press the crust dough into the pan and push it up the sides a bit, as evenly as possible.
6. Melt the cocoa butter on the stovetop on low, whisking continuously. Heat until just melted. Remove from heat and set aside.
7. Add the filling ingredients, including the melted cocoa butter, to a high speed blender and blend until smooth. Add small amounts of water if needed to get a smooth texture, scraping down the sides as you go.

8. Pour over the crust and place in the freezer to set for about 1 hour.
9. Add love. 💕
10. Remove the cake from the freezer, spoon the topping over it and place back into the freezer. Freeze overnight to set.
11. Remove cake from freezer and unmold it from the springform pan. Wait about 30 minutes before serving so it softens up a bit and keep it frozen to store.

Makes one amazingly luscious cake. Enjoy!