

Jessica Sepel's Vegan Lemon & Blueberry Cheesecake

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Serves: 12

Prep: 25 mins + overnight soaking + 3 hours freezer time (don't worry it's easier than it sounds!)

For the base:

200 g (1¼ cups) whole natural almonds

6 large fresh medjool dates, pitted and roughly chopped

1 teaspoon vanilla bean powder

½ teaspoon ground cinnamon

bbbb

280 g (2 cups) raw cashews, soaked overnight in water, then drained well

125 ml (½ cup) melted coconut oil

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zest and juice of 2 large lemons

2 tablespoons pure maple syrup

300 g fresh blueberries

Method

Line the base and sides of a 20 cm square cake tin with non-stick baking paper, making sure to allow overhang on two sides (this will help you remove the cheesecake from the tin later).

Pulse all the ingredients for the cheesecake base in a food processor until everything is very finely chopped and the mixture starts to form a ball (you may need to add 1-2 tablespoons of water to help the mixture along). Transfer to the prepared tin and press out firmly and evenly to completely cover the base.

Place the drained cashews, coconut oil, lemon zest and juice and maple syrup in a clean food processor and mix for 2-3 minutes, or until completely smooth and creamy. Pour into the cake tin and level the surface with a palette knife. Scatter the blueberries over the top and press them lightly into the mixture.

Freeze for 2-3 hours, or until just firmly set. Using the overhanging baking paper, carefully lift the cheesecake out of the tin and onto a serving plate. Cut into 12 pieces and serve immediately.

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