



# BLUEBERRY GINGER CHEESECAKE

**SERVES:** 6-8    **READY IN:** 3:25    **PREP TIME:** :25    **COOK TIME:** 3:00

## INGREDIENTS

### FOR THE CRUST:

- ½ cup coconut butter\*
- 3 oz fresh blueberries

### FOR THE FILLING:

- 2 cups cashews, soaked in water for a few hours
- zest and juice of 1 lemon
- 1 tablespoon fresh grated ginger
- ¼ cup maple syrup
- ½ cup full fat coconut milk
- 3 oz fresh blueberries
- 1 tablespoon vanilla
- ¼ teaspoon salt

### FOR THE TOPPING:

- 1 container of truwhip vegan
- Blueberries

### SUPPLIES:

- 6" cake pan
- Parchment paper
- Plastic wrap
- Food processor
- Blender
- Spatula

\*Make sure to use coconut butter and not coconut oil.

## DIRECTIONS

1. Spray a 6" cake pan with cooking spray. Completely line the bottom and sides with plastic wrap, letting excess overhang over the pan. Spray a little more cooking oil on the bottom and sides, and line with parchment paper.
2. Make the crust first. In a food processor, process coconut butter and blueberries until they form a paste. The mixture doesn't need to be perfectly smooth, having a little texture is a good thing.
3. Press the crust into the bottom of the cake pan and up the sides. Make sure to create a smooth and even bottom. Set in the freezer while you make your filling.
4. Using a blender, add in all of the filling ingredients. Let this mixture purée for a few minutes to get it as smooth as possible.
5. Pour the filling into the cake pan on top of the crust. Set your cheesecake in the freezer for 3 hours, or until completely hard.
6. Once your cheesecake is frozen, pull it out with the plastic wrap overhang. Your cheesecake should come out very easily!
7. Place onto a cake plate or stand and top it with vegan truwhip. Top with additional blueberries and enjoy.