



Vanilla Pomegranate Cheesecake

A no-bake cheesecake made with a rich and creamy cashew-based filling and festive pomegranate glaze.
Make 6 mini cheesecakes or one large cheesecake to cut and share.

Makes 6 Servings

Ingredients

For the crust:

- ½ cup raw pecans
- ½ cup almond flour
- 2 pitted dates
- 2 tbsp coconut oil
- 1 tsp cinnamon
- ¼ tsp salt

For the cheesecake:

- 2 cups raw cashews soaked in cold water for at least six hours (up to overnight)
- ½ cup canned coconut milk, shaken
- ¼ cup refined coconut oil, melted and cooled
- 1/3 cup pure maple syrup
- 2 tbsp fresh lemon juice
- 1 tbsp vanilla extract

For the pomegranate glaze:

- 8 oz pomegranate juice
- 1 tsp cornstarch
- Pomegranate arils, for garnish

Steps

1. Grease mini cheesecake molds or a springform pan with coconut oil. If using a springform pan, also line with parchment paper.
2. Add all crust ingredients to a food processor or blender and blend until mixture comes together into a dough. Press the dough evenly along the bottom of the prepared pan.
3. In the same food processor or blender, combine filling ingredients and blend for 2 minutes, or until the mixture is silky smooth and creamy. Scrape down the sides as needed and add a small amount more coconut milk if needed to reach a smooth consistency.
4. Pour filling into the prepared pan over the crust. Smooth out the top and tap the pan against the counter a few times to release any air bubbles. Freeze for at least 3 hours or until completely firm.
5. To make glaze, add pomegranate juice to a saucepan over high heat and bring to a boil. Cook until liquid has reduced by two thirds (10 minutes). Reduce heat to a simmer. Combine cornstarch with 1 tbsp of water in a bowl and whisk until smooth. Add to saucepan and stir. Bring mixture back to a boil and cook until thickened (1 to 2 minutes). Remove from heat and allow to cool completely.
6. Before serving, thaw cheesecakes at room temperature for 15 minutes. Spoon glaze over cheesecakes and top with arils.

Nutrition Information

547 Calories | 39.4g Carbohydrates | 41.2g Fat | 16.8g Saturated Fat | 3.5g Fibre | 9.8g Protein | 115mg Sodium | 20.9g Sugar

Source: www.lepetiteats.com