

# **Blackberry “Cheesecake”**

**Prep time:**

45 minutes

**Cooking time:**

15 minutes

**Yields:**

16 people

**Ingredients:**

For the crust:

1 1/4 cups rolled oats  
1/2 cup pecans  
3 tablespoons coconut oil, melted  
3 tablespoons molasses or maple syrup

For the filling:

3 cups raw cashew pieces, soaked overnight (or at least 3 hours)  
1/2 cup maple syrup  
1/4 cup water  
1/4 cup fresh lemon juice  
1 teaspoon vanilla extract  
4 cups fresh or frozen blackberries  
1/4 cup coconut oil, melted

**Directions:**

For the crust:

Preheat oven to 350°. Prepare 8" springform cheesecake pan by lining the bottom with parchment paper. To make crust place oats and pecans in food processor. Grind for 1 minute. Add melted coconut oil and molasses or maple syrup. Continue to blend until combined and mixture comes together. Press crust into bottom of prepared pan and bake for 15 minutes. Allow to cool completely while you make your filling.

For the filling:

To prepare the filling, pulse cashews in food processor until crumbly. Add maple syrup, water, lemon juice and vanilla and puree until very smooth, scraping down the sides with a rubber spatula to make sure you get everything. Feed the berries through the top of the food processor and puree until incorporated. With the processor running, add the melted coconut oil in a steady stream.

Pour the filling into the cake pan, cover with plastic wrap and place in the fridge to set. Make sure it's level so that your cake comes out even. Let set for at least 4 hours.