

Vegan, Gluten-Free Pumpkin Cheesecake

Prep time:

45 minutes

Cooking time:

15 minutes

Yields:

8 people

Ingredients:**crust**

1 1/4 cups certified gluten free rolled oats
1/2 cup pecans
3 tablespoons coconut oil, melted
3 tablespoons molasses or pure maple syrup
1/2 teaspoon ground cinnamon
1/4 teaspoon ground ginger

pumpkin filling

2 1/2 cups raw cashews, soaked
1 1/4 cup pure pumpkin puree
1/2 cup coconut oil, melted
3/4 cup pure maple syrup
1/4 cup organic coconut sugar
3 tablespoons fresh lemon juice
1 teaspoon pure vanilla extract
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/4 teaspoon ground nutmeg

Directions:

Start by soaking raw cashews in warm water for 30 minutes. Set aside. Preheat oven to 350 degrees. Prepare 8-inch springform cheesecake pan by lining the bottom with parchment paper. To make crust, place oats and pecans in food processor or high-powered blender. Grind for 1 minute. Add melted coconut oil, molasses, cinnamon and ginger. Continue to blend until combined and mixture comes together. Press crust into bottom of prepared pan. Bake for 15 minutes. Allow to cool completely in the pan on cooling rack, while you make the pumpkin filling.

Drain the soaked cashews. Add cashews, pumpkin puree, coconut oil, maple syrup and brown sugar to food processor or high-powered blender. Blend on high for 1-2 minutes, until smooth and creamy (scrape down sides with rubber spatula for even blending). Add lemon juice, vanilla, cinnamon, ginger and nutmeg. Blend an additional minute. Pour pumpkin filling into pan, over cooled crust. Place in freezer for 1-2 hours or until set. Once set, cover top of cheesecake with plastic wrap. Transfer cheesecake to refrigerator until ready to serve.