



*cara price*

## NO BAKE PUMPKIN "CHEESECAKE"

### INGREDIENTS

#### for the crust:

- 3 cups pecans
- 10 large medjool dates
- 3 tablespoons ghee or butter, melted \*
- 1/2 teaspoon cinnamon
- 1/4 teaspoon salt

#### for the filling:

- 2 cups raw cashews, soaked in hot water 1 hour
- 1 can full fat coconut milk
- 1 cup puréed pumpkin
- 1/2 cup maple syrup
- 1 tablespoon lemon juice
- 1 tablespoon + 2 teaspoons gelatin
- 2 teaspoons vanilla extract
- 1 teaspoon apple cider vinegar
- 1 teaspoon pumpkin pie spice
- 1 teaspoon cinnamon
- 1/2 teaspoon ground ginger
- 1/2 teaspoon salt

\*use non-dairy butter or coconut oil for dairy free

### DIRECTIONS

make the crust first by placing the pecans & dates in a food processor & process until the size of rice grains.

sprinkle the cinnamon & salt over the mixture & pulse a couple of times. pour in the melted butter (or butter alternative) & pulse several more times until completely mixed.

line an 8" springform pan with parchment paper & pour the crust mixture into it. press the mixture evenly up to the edges of the pan, making sure that it is level & firmly pressed into the bottom.

then make the filling by draining the cashews & placing them in a high speed blender with all the other filling ingredients, except the gelatin.

process on high 1 minute or until the filling mixture is completely smooth. add the gelatin to the blender & blend about 20 more seconds on high.

pour the filling over the crust & refrigerate 6 hours or overnight.

keep refrigerated until ready to serve.