

## Cheesecake

Start this 2 days ahead of serving, to allow the cashews to soak, and the cheesecake to refrigerate and set.

### Filling:

1 cup raw cashews (soaked overnight)	2/3 cup maple syrup (or agave syrup)
1 cup coconut cream	1 tablespoon melted coconut oil
8 oz vegan cream cheese	2 teaspoons lemon zest
1 tablespoon cornstarch	1-2 tablespoon lemon juice
1 teaspoon vanilla extract	1/4 tsp salt
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1/2 teaspoon lactic acid (or citric acid)	

### Crust:

1 1/2 to 2 cups graham cracker crumbs	3 tablespoons sugar
1/4 teaspoon salt	1/4 cup coconut oil, melted

Drain the cashews thoroughly.

Preheat oven to 350° F and line a springform pan (8 – 9”) with parchment paper. Set aside.

Add graham cracker crumbs, salt, and sugar to a food processor, and pulse until blended.

Add the melted coconut oil, and pulse until incorporated, scraping down sides as needed. If it seems too dry, add a bit more melted coconut oil.

Transfer mixture to the spring-form pan and spread evenly to distribute. Press down firmly until it's evenly distributed and well packed. Let it come up the sides a little.

Bake for 25 minutes, until the edges are golden brown and there is some browning on the surface. Remove from oven to cool slightly, then reduce oven heat to 325°F.

Add the cashews to the food processor, along with the coconut cream, vegan cream cheese, cornstarch, vanilla, maple syrup, coconut oil, lemon zest, lemon juice, salt, and lactic acid. Blend on high until very creamy and smooth, scraping down sides as needed. This will take at least 5 minutes, possibly longer.

Taste and adjust flavor as needed, adding more lemon juice or lactic acid for acidity, lemon zest for tartness, salt for flavor balance, or maple syrup for sweetness.

Pour filling over the pre-baked crust and spread into an even layer. Tap on counter to remove air bubbles.

Bake for 50 minutes to 1 hour, until the edges just begin to pull away from the sides, and the center appears slightly jiggly. When you shake it, it will have some give, but only the very center should jiggle.

Let cool for 30 minutes at room temperature, then transfer to refrigerator to cool completely (uncovered). Once cooled, cover (waiting until cool will prevent condensation) and continue refrigerating for a total of 5-6 hours, preferably overnight.

Enjoy as is or with whipped coconut cream (or other nondairy whipped cream) and fresh berries.