

ONE BITE

VEGAN MAGAZINE

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4th of July Vegan Cheesecake

By Sophie Goel

Prep Time: 15 mins

Cook Time: 15 mins

Total Time: 30 mins

Enjoy a slice of decadent 4th of July vegan cheesecake this weekend or whenever you wish to enjoy something comforting, sweet and delish. And you will love this VEGAN and super easy dessert.

Ingredients

Cheese filling

- 1 cup raw cashews
- 1 tsp pure vanilla extract
- 2 tbsp almond milk
- Stevia or stevia extract to taste
- 1 tsp agar agar dissolved in 2 tbsp of water

Base crust

- 1/4 cup raw almonds soaked
- 5-6 medjool dates

Quick berry compote

- 1/4 cup blueberries
- 1/2 cup chopped strawberries
- Stevia to taste

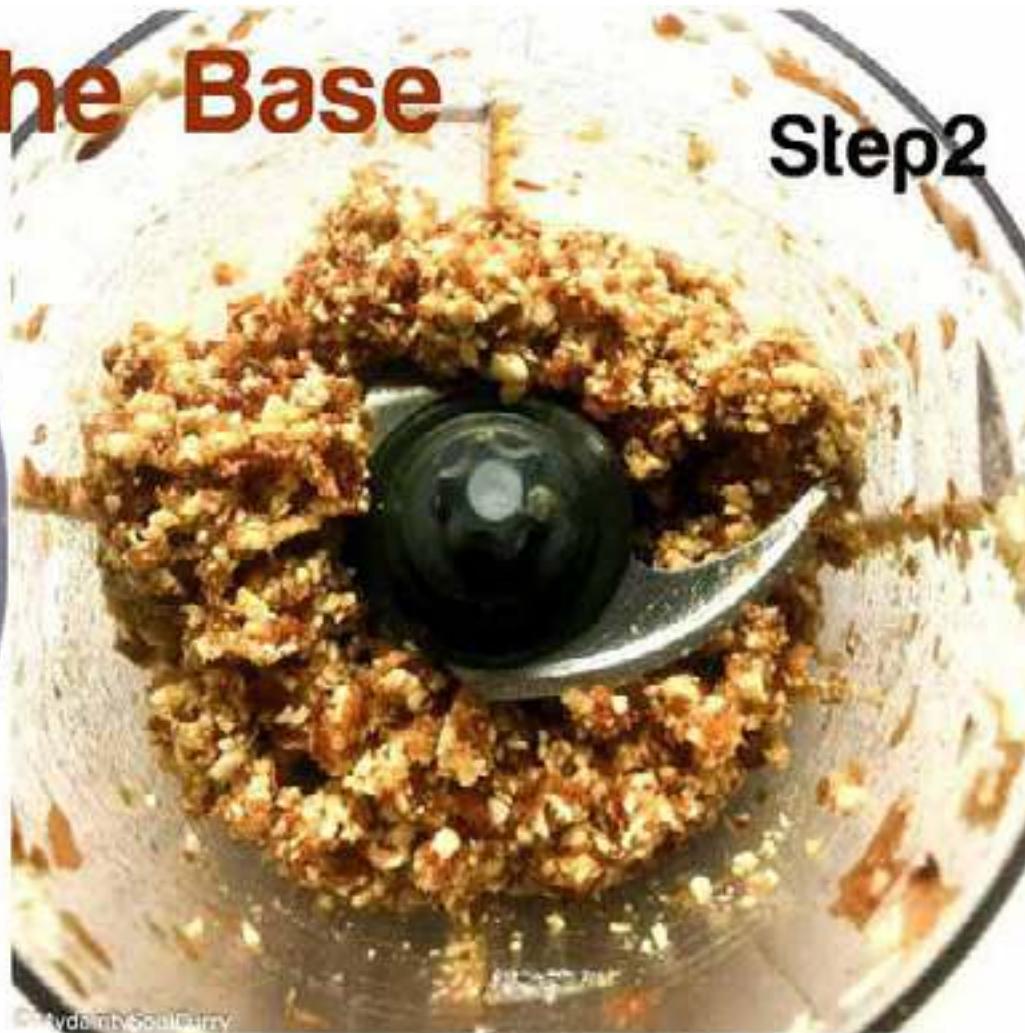


Make the Base

Step1



Step2



Step3



Step4



Step1



Step2



Vegan Cheese Filling

Step3



Step4



Step1



Step2



Step4



Step3



Instructions

Prepare the crust

1. Take medjool dates and raw almonds in a food processor.
2. Process the almonds and dates until well combined. At this point, the mixture will look doughy.
3. Take a springform pan(4-6inch) and spread the dough evenly to make a base.
4. Refrigerate for one to two hours for the base to harden.

Prepare the cheese filling

1. In a blender, add cashew nuts(soaked) with stevia or any sugarfree sweetner of your choice, a tsp of pure vanilla extract and a tablespoon of almond milk.
2. Blend well until the mixture is creamy and smooth. There shouldn't be any broken nut residue after blending.
3. Adjust the sweetness as per your preference.
4. In a small pan add 4 tbsp of water and warm it. Add a tbsp of agar agar and whisk well until the agar mixture is dissolved.
5. Pour the agar-water mixture in the cashew cream and mix well.
6. Now pour the cheesecake(cashew mixture) over the base that we set in the springform pan.
7. Set and smooth the top with the help of a silicone spatula.
8. Refrigerate for few hours.

Prepare the quick berry compote:

1. Wash and chop the strawberries and take ¼ cup of washed blueberries.
2. In a pan, add strawberries and stevia. Allow it to cook on low until the berries start to lose water.
3. Now add the blueberries and stir the mixture well.
4. Once the blueberries start to burst and ooze juice and the compote bubbles, turn the heat off.
5. Allow the compote to cool down completely.



Add the top layer and garnish

1. Take the cheesecake out of the refrigerator.
2. Add a layer of berry compote to the cheesecake.
3. Here you have two options. You can either add the compote after de-molding the cake or add the compote while the cake is in the springform pan.
4. I added compote to the cake in the pan and refrigerated it for an hour.
5. Slice some strawberries and take some fresh blueberries.
6. Garnish the cake with the fresh berries.
7. Slice, serve and and enjoy.

Recipe Notes

- If you don't want to use stevia, use coconut sugar, maple syrup or agave syrup.
- Adding a 1/2 tsp of lemon juice to the berry compote will add a tanginess to the sweet berry compote. I skipped this step, because my berries were very tart.
- You can also add some chopped roasted and unsalted cashews and pecans on the top of berry compote. Crunchy nuts will add another texture to this dessert



About the author...

Sophie Goel is the creator of 'My Dainty Soul Curry'. At "My Dainty Soul Curry," you will find healthy recipes for your tummy and tips for an enjoyable motherhood and life.

[Check out her website.](#)

