



## Raw Pumpkin Cheesecake

12 servings

20 minutes

### Ingredients

- 2 1/2 cups Pecans
- 1 cup Pitted Dates
- 1 tsp Sea Salt
- 1 tbsp Cinnamon
- 2 tsp Ground Ginger
- 3 cups Cashews (soaked in water overnight)
- 1 can Pureed Pumpkin (15 oz can)
- 1 1/2 cups Unsweetened Coconut Milk
- 1/2 cup Maple Syrup
- 1/3 cup Coconut Oil
- 1/4 cup Lemon Juice
- 2 tsp Vanilla Extract
- 1/4 tsp Ground Cloves
- 1/4 tsp Nutmeg
- 2 tbsps Pecans (optional, for garnishing)

### Nutrition

Amount per serving	
Calories	654
Fat	55g
Saturated	11g
Carbs	39g
Fiber	7g
Sugar	20g
Protein	10g
Cholesterol	0mg
Sodium	223mg

### Directions

- 1 Add pecans, dates, 1/2 tsp salt, 1.5 tsp cinnamon, and 1 tsp ginger to bowl of a food processor, then mix for a few minutes until it starts to stick together. There should be mostly mixed with some small chunks.
- 2 Pour into a 9-inch springform pan sprayed with non-stick spray, and press into the bottom and up onto the sides about 2 inches. Refrigerate.
- 3 Add cashews, pumpkin puree, coconut milk, maple syrup, coconut oil, lemon juice, 1/2 tsp salt, vanilla, 1.5 tsp cinnamon, 1 tsp ginger, cloves, and nutmeg to a high-powered blender and blend on high until the mixture is super smooth. This might take several minutes and you might have to scrape down the sides a couple times with a spatula.
- 4 Pour the batter over the crust and smooth it out. Refrigerate for at least 6 hours, overnight is best. Arrange pecans around the perimeter to garnish.

### Notes

Didn't have time to soak cashews?: No worries, quick method: soak in boiling water for 1 hour.