

# Chocolate Chip Cheesecake

VEGAN + GLUTEN FREE + RAW



## **Crust:**

- 1/2 cup dates
- 1 1/2 cup nuts (I used almonds and walnuts)
- 3 tablespoons melted coconut oil

Blend all ingredients together in a food processor.

Line a cake pan or pie tin with non-stick or waxed paper.

Press mixture into the sides and bottom of pan.

Refrigerate to set, about one hour.



## **Cheesecake:**

- 3 cups cashews (or walnuts)
- 3/4 cup unsweetened vanilla hemp milk
- 2/3 cup agave nectar
- 3/4 cup melted coconut oil
- 1 teaspoon salt
- 3 teaspoons vanilla

Blend all ingredients together in food processor until smooth and creamy, about 2-3 minutes.

Pour mixture into a bowl and fold in 1/2-3/4 cup chocolate chips.

Pour batter into set crust and refrigerate for several hours or overnight before removing from wax paper and serving!