



Blood Orange Cheesecake

Ingredients:

!For the cheesecake crust:

2 cups walnuts

6 large, soft dates, pitted and chopped

1 teaspoon salt

1 teaspoon cinnamon

1/2 cup chocolate powder

!For the blood orange cheesecake filling:

1/2 cup cashews, soaked

1/2 cup apples, peeled, seeded and diced

1/4 cup coconut oil

1/4 cup agave, maple syrup or honey

2 Tablespoons blood orange juice

1/4 teaspoon vanilla extract

1/2 Tablespoon nutritional yeast*

1/2 Tablespoon soy lecithin**

1/4 teaspoon sea salt

zest of two oranges

!For the chocolate cheesecake swirl:

1/2 cup cashews, soaked

1/2 cup apples, peeled, seeded and chopped

1/4 cup coconut oil, melted

1/4 cup agave

2 Tablespoons water

1/4 teaspoon vanilla extract

1/2 Tablespoon soy lecithin

1/4 cup chocolate powder

1/4 teaspoon sea salt

Directions:

!For the crust:

In a food processor, pulse the nuts, cinnamon and salt until the nuts are crumbly, but not a dust.

Add the dates and pulse a few more times until the mixture begins to stick together.

Press into the bottom of a 9" spring-form pan. Set aside.

!For both cheesecake fillings:

Puree all the ingredients of the blood orange cheesecake flavor in a blender very well until smooth.

In a separate batch, puree the chocolate cheesecake ingredients until smooth.

Pour them both into the prepared crust, alternating flavors so a swirled effect is achieved.