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by ewfood

Pumpkin Cheesecake



Ingredients

For the crust
1 cup flaked coconut
4oz. chopped pecan nuts
3oz. gluten-free flour blend
3.5oz. organic light brown sugar
1tsp. ground cinnamon
½ tsp. ground ginger
2 ½ oz. butter
For the filling
16oz. cream cheese
14oz. silken tofu
1 cup or tin cooked pumpkin
½ fl oz. fresh lime juice
2tsp. vanilla extract
7oz. light brown sugar
1tbsp. tapioca starch
½ tsp. ground ginger
½ tsp. ground cinnamon
½ tsp. sea salt

Preparation

1. Add all the dry ingredients in a food processor and pulse until combined. Add butter to the dry ingredients and pulse until a crumb like mixture is formed. Using your fingers spread the crumbs along the base and up the sides of a cake tin and press them in.
2. Set aside.
3. Place all the ingredients into a food processor and blend until a smooth filling is formed. Spoon the mixture into the crust and spread the filling evenly. Place the cheesecake in the center of the oven and bake for an hour until golden. Leave the cheesecake in the cooling oven to set.

4 Once it has set remove the cheesecake and leave it on a cooling rack until it cools completely, transfer it to the fridge and chill overnight.

5 If you are lactose intolerant use vegan varieties of the dairy ingredients.

Cooks Note