

No-Cook Vegan Pawpaw Cheesecake Recipe

Ingredients

- 150g speculoos cookies (alternatively, use vegan gram crackers)
- 3/4 cup coconut oil, divided
- 2 cups raw, unsalted cashew pieces, softened*
- Juice of one lemon
- 1 3/4 cup pawpaw puree, divided**
- 1/4 cup granulated sugar
- 1 tsp. agar agar powder
- A pinch of salt (okay, two pinches)

Steps

1. Prepare a 6-inch springform pan by cutting a 6-inch circle out of parchment paper and lining the bottom. Set aside. Use a food processor to pulse your cookies into crumbs (you could also place them in a sturdy plastic bag and crush them with a rolling pin if preferred). Melt 1/4 cup of coconut oil, and combine them with the cookie crumbs and a pinch of salt. Combine in the food processor, or mix well in a mixing bowl. Place the cookie mixture in the bottom of your springform pan, and spread it out evenly. Use the flat bottom of a glass and firmly press the cookie crust down, working until you have a smooth, even layer. Place your crust in the freezer until needed.

2. Add the softened cashews to a blender, along with 1/2 cup melted coconut oil, the juice from one lemon, 3/4 cup of pawpaw puree, sugar, and a pinch of salt. Blend until smooth, stopping and scraping down the sides as needed. Pour the mixture over the crust, and use a silicone spatula to smooth into an even layer. Return to the freezer for 30 minutes.

3. While the cheesecake is cooling, make the top layer. Combine the remaining cup of pawpaw puree with 1/4 cup of water and the agar agar powder in a small saucepan. Cooking, scraping the sides and bottom to stop burning. Bring to a boil, and let boil for around 3 minutes, stirring. Remove from the heat, and pour over top of the cashew layer, smoothing. Return to the freezer for at least three hours to set.

4. Before serving, let thaw at room temperature for an hour to soften. Slice, and enjoy! Store remaining cheesecake in the freezer.



*Softening cashews can be done in several ways. You can soak them overnight the day before, drain the water, and use. You can also bring the cashews to a boil in a pot on the stove, and allow to boil for 20 minutes before draining. Alternatively, you can use a instant pot or pressure cooker for 10 minutes to achieve softened cashews.

**To make pawpaw puree, simple remove the ripe flesh of the pawpaw, discarding the skins and seeds. Blend until smooth.