

Pumpkin Cheesecake with Berry Compote

Ingredients for Crumble Crust:

- ¾ c. pecans
- ¾ c. oatmeal
- ½ c. coconut, sweetened or unsweetened, finely shredded or flakes
- ½ c. dates, chopped
- 1 T. flax meal
- 1/8 t. maple flavoring
- Pinch of cardamom
- Pinch of vanilla powder or ½ t. vanilla extract
- Pinch of salt
- 1 T. maple syrup

Ingredients for Pumpkin Cheesecake Filling:

- 1 c. raw cashews, soaked in hot water for 1 hour, drained and rinsed
- ½ c. lite coconut milk
- ½ c. pumpkin
- ½ c. maple syrup
- 2 t. molasses
- ½ t. vanilla powder or 1 t. vanilla extract
- 1/8 t. maple flavoring
- Pinch of salt
- Pinch of cardamom

Ingredients for Berry Compote:

- 2 c. berries – I used frozen blueberries and blackberries, 1 c. each
- ¼ c. maple syrup
- 2 t. cornstarch or arrowroot

Directions

1. Place all ingredients for crumble crust in food processor except maple syrup and process until crumbly. Drizzle in maple syrup and process until mixture will clump together when pinched.
2. Press into a 6" springform pan, the bottom lined with parchment paper. Spread evenly, pressing down firmly. Place in freezer while making filling.
3. Place all ingredients for pumpkin filling into blender and blend until very smooth.
4. Pour over crumble crust and place in freezer.
5. Make berry compote by bringing all ingredients to a boil and then simmering for a few minutes. Mash berries slightly if desired.
6. When ready to serve, thaw cheesecake for 15-30 minutes and top with berry compote and whipped cream if desired.