

## Vegan Banana Cream Cheesecake

### Crust:

- 1 cup raw pecans
- 10 large pitted medjool dates
- 1/4 tsp Himalaya or sea salt
- Pinch of cinnamon

### Filling:

- 3 ripe bananas
- 1 1/4 cup raw cashews  
(soaked overnight and then rinsed))
- 7 Tbsp coconut oil melted
- 1/4 cup maple syrup
- 2 Tbsp lemon juice
- 1 Tbsp real vanilla extract
- 1/4 tsp Himalaya or sea salt



### Instructions:

1. Pulse crust ingredients together in food processor until evenly combined. (If it is not sticking together, add a few more dates.)
2. FIRMLY press crust mixture into a greased springform pan.
3. Place all filling ingredients in high-speed blender and blend until very smooth. Pour filling over crust.
4. Cover and freeze pie overnight.
5. Let thaw at room temperature for 15 minutes before slicing with a warm knife. You can add sliced banana pieces on top of each serving, but don't freeze the banana slices.
6. Slice, cover, and re-freeze any remaining pie.

*In health and yumminess,  
Mindy*