



## VEGAN SALTED CARAMEL & PECAN CHEESECAKE

### INGREDIENTS

### DIRECTIONS (1)

*Tip#1: An overnight freezing process is involved in this cake making – planning ahead is recommended.*

*Tip#2: Soak the cashew nuts overnight with double the amount of filtered or purified water – 2: 4 ratio. Refrigerate if soaking overnight. Soak for a minimum of 4 hours on top of the counter.*

*For FAST prep boil filtered water and pour over the cashew nuts – leave for 1 hour at room temperature.*

*\*Drain the soaking water and rinse well before adding the nuts to the composition.\**

#### *Bottom Layer Ingredients:*

1 ½ cups (168 g) – org almond flour  
½ cup (120 ml) – raw org coconut oil  
(room temp)  
1 tsp (4 g) - non-alcoholic Madagascar vanilla  
extract

**PREP TIME: 30 MIN**

**ASSEMBLY TIME: 10 MIN + 30 MIN  
(FREEZING TIME)**

**TOTAL TIME: 40 MIN + 12 HOURS  
(MINIMUM) FREEZING TIME**

**SERVES: 8-10**

**VEGAN**

**GLUTEN-FREE**

**REFINED SUGAR-FREE**

**SOY-FREE**

#### *Bottom Layer Prep:*

##### Step 1

Add ALL the ingredients to a glass bowl and mix well using a fork until the coconut oil and flour are well incorporated.

##### Step 2

Add parchment paper just at the bottom an 8-inches Springform Pan with Quick-Release (non-stick coating).

Add the raw mixed ingredients to the springform and press it in with the back of a spoon or a flat measuring cup.

Refrigerate while working on the first caramel layer.

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## VEGAN SALTED CARAMEL & PECAN CHEESECAKE

### INGREDIENTS

#### *Caramel & Pecan Layers Ingredients:*

##### *Bottom Caramel Layer:*

¼ cup (50 g) – org turbinado sugar (or coconut palm sugar)  
¼ cup (60 ml) – org coconut cream (full fat)  
¼ tsp – pink salt (or celtic salt recommended)

##### *Top Caramel Layer:*

½ cup (100 g) – org turbinado sugar (or coconut palm sugar)  
½ cup (120 ml) – org coconut cream (full fat)  
¼ tsp – pink salt (or celtic salt recommended)

##### *Pecan Bottom and Top Layers:*

¼ cup (30 g) + ½ cup (65 g) – pecan halves

### DIRECTIONS (2)

#### *Bottom Caramel and Pecan Layer Prep:*

##### Step 1

In a small pan, add bottom caramel layer ingredients. Bring to a boil on low heat and gently whisk until composition gets thicker – 5 – 8 minutes.

Set aside to cool down for 2-3 minutes before adding the caramel to the cooled cake bottom.

##### Step 2

Roughly chop the ¼ cup of pecans. Set aside.

##### Step 3

Remove the cooled bottom layer from the fridge and add the first salted caramel layer (spreading evenly through the entire surface if necessary).

Next, sprinkle the chopped pecan halves covering the entire surface.

##### Step 4

Place the cake pan back in the fridge while working on the cheesecake layer.



## VEGAN SALTED CARAMEL & PECAN CHEESECAKE

### INGREDIENTS

#### *Cheesecake Layer Ingredients:*

2 cups (280 g) – raw org cashew nuts  
(pre-soaking measurements)  
\*Soak as per Tip#1 instructions  
2 cups (280 ml) – org coconut cream (full fat)  
½ cup (120 ml) – Crown maple syrup  
bourbon barrel aged (or pure  
maple syrup)  
1/8 cup (30 ml) – org sweetened condensed  
coconut milk  
2 tsp (8 g) – pure rum extract  
1 tsp (4 g) – lemon juice  
¼ tsp – pink salt (or celtic salt recommended)

### DIRECTIONS (3)

#### *Cheesecake Layer Prep:*

##### Step 1

Add ALL the cheesecake ingredients to a high-speed blender (make sure you follow tip#2 for the cashew nuts soaking and rinsing).

Blend at high speed for approx 2 minutes until the mixture looks well blended and creamy. There are plenty of wet ingredients in the mix to make the blending fairly easy. Scrape sides is not needed. When all cashew nuts are well blended and smooth looking (with no clumps), the creamy mixture is ready.

##### Step 2

Remove the cake pan from the fridge, and ADD the creamy blended mixture on top of the refrigerated base, caramel and pecan layers.

Freeze overnight or for at least 8 hours (12 hours recommended).

#### *Cake Serving and Assembly Directions:*

##### *Top Caramel Layer and Pecan Layer:*

After the recommended freezing time, remove the cake from the freezer. Follow the bottom caramel layer prep instructions using the top caramel layer ingredients. Once salted caramel is ready, set aside to cool down for up to 5 min. Spread the fresh made salted caramel on top of the cake.

Top up with pecans halves working from the outside of the cake towards the middle, in round circles, or desired shape.

Freeze for an extra 30 minutes or until it is ready to serve.

When ready to serve, the cake should be easy to remove from the springform pan. Just use the quick-release handle and remove the parchment paper with cake onto a round cake platter. Leave to thaw for 15 – 30 minutes before ready to serve, or run a cake knife under hot water before slicing.

Ready to enjoy!

Warning: It's highly delicious! :)

*Notes: You can freeze the remaining cake and consume it when you're ready.*

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