

## Vegan Blueberry Cheesecake Jars

Source: ChoosingChia

Category: Vegan Desserts, Vegan Baked Goods

Prep Time: 25 min Cook Time: 0 Total Time: 25 min

Makes 4 servings

*Contains cashews*

*Sugar-free option available (see notes)*



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Recipe Link:

<https://www.betterveganrecipes.com/vegan-blueberry-cheesecake-jars>

### Ingredients:

#### Cheesecake:

- 1 cup raw cashews, soaked in hot water for 2 hours or overnight then drained
- 1/2 cup full-fat coconut milk
- 2 Tbsp. maple syrup
- 3 Tbsp. lemon juice
- 1 tsp. lemon zest (optional)
- 1 tsp. vanilla extract

#### Blueberry compote:

- 2 cups fresh blueberries
- 1 Tbsp. maple syrup

1/2 fresh blueberries for garnish

### Instructions:

1. Prepare the ingredients.
2. Add the cashews, coconut milk, maple syrup, lemon juice, lemon zest and vanilla extract to a high-speed blender (or food processor) and blend until smooth and creamy.
3. Add the blueberries and maple syrup to a small pot on medium heat. Bring to a boil on medium-high heat stirring constantly for 1-2 minutes.
4. Reduce heat to medium-low and let cook down for 8-10 minutes. Remove from heat and let cool.
5. To assemble the jars, layer some of the cheesecake mixture, blueberry compote and fresh blueberries.

6. Place in the fridge to set for 2-4 hours, or overnight.

### Notes:

You can use any fruit of your choice instead of blueberries.

You can easily make this dessert sugar-free by substituting maple syrup with equal amounts of coconut milk for the cheesecake and water for the blueberry compote and adding liquid stevia to taste.

### Equipment needed:

Blender