

# Mini Cheesecakes

A delicious single serving treat when you are craving something more decadent for dessert!

Prep:  
**30 minutes**

Cook:  
**0 minutes**

Ready In:  
**8 hours**

Servings:  
**12**



## Crust Ingredients

1 cup rolled oats  
5 pitted dates  
1/4 cup raw walnuts  
1/4 tsp salt  
1 tsp vanilla extract

## Cream Cheese

1 cup raw cashews  
1 lemon, juiced  
1/2 cup coconut milk  
1/2 cup maple syrup  
1 tsp vanilla extract  
1/4 tsp salt

## Instructions

**1** In a blender or food processor add your crust ingredients and process until a dough forms. The dough should stick together when pressed. Grab a muffin tin and line it with papers. Divide the crust batter evenly between the 12 cups and press into the bottom to form a crust. Set aside.

**2** In a high speed blender add in your cheesecake layer ingredients. Blend until smooth. Evenly divide this between the 12 cups again. It helps to put a little spoonful in each cup and then go back and fill it in with the rest that is leftover.

**3** Without cleaning out your blender, add in your fruit of choice and blend until smooth. You may need to add a tiny amount of liquid to get it to blend but add as little as possible. (Reserve 1/4 cup chunks of fruit for the top). Repeat the process of filling the cups and then add your chunks of fruit on top. You can add sliced strawberries, a raspberry or whatever kind of fruit you used it just makes it look nice.

**4** Place in freezer for 6-8 hours. You want them to be completely frozen. Once frozen place in an airtight container in the freezer. These will last for months in the freezer (if they don't get eaten!) You will want to take them out about 10-15 minutes before eating. They taste amazing when they have defrosted a little bit. Enjoy!