

# No Bake Pumpkin Pie Cheesecake (Paleo, Vegan)

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We're already halfway through October and I can't let Halloween sneak up without posting a Pumpkin Pie for all my Pumpkin Lovers! No need to preheat your oven, this No Bake Pumpkin Pie Cheesecake will have you completely reevaluate the way that you've been baking!

Not only does it take less than 15 minutes to prepare this dessert and get it in the freezer, but its flavored to Fall perfection with the use of Fresh Grated Ginger, Pumpkin Pie Spice, & Maple Syrup 😊 It's truly hard to believe that a treat so creamy and delicious can be Gluten, Dairy, Egg, Soy, & Refined Sugar Free! I recommend serving it from the refrigerator and topping it with a dollop of Coconut Milk Reddi Whip & some pecans!

## INGREDIENTS:

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### *For the Crust:*

- -1/2 Cup Almond Flour
- -1/2 Cup Raw Pecans
- -5 Large Dates, pitted
- -1 Tbsp Coconut Oil
- -1 tsp Pumpkin Pie Spice
- -Pinch of Salt

### *For the Filling:*

- 2 Cup Raw Cashews, soaked
- 1 Cup Canned Pumpkin Puree
- 2/3 Cup Canned Full Fat Coconut Milk, shaken
- 1/2 Cup Maple Syrup
- 1/3 Cup Coconut Oil
- 2 Tbsp Lemon Juice
- 2 tsp Vanilla Extract
- 2 tsp Fresh Ginger, grated

- 1 tsp Pumpkin Pie Spice
- 1 tsp Ground Cinnamon
- Pinch of Salt

## INSTRUCTIONS:

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1. Prepare a 7" springform pan by coating it in Coconut Oil, then set aside for later use.
2. In a food processor, combine your Almond Flour, Pecans, Dates, Coconut Oil, & Spices until blended, about 30 seconds. Evenly press the crust dough along the bottom of your springform pan using your fingers.
3. Using that same food processor, add all Filling ingredients and blend until creamy, about 5 minutes. I scraped the sides every minute or so to ensure everything blended evenly.
4. Pour Filling on top of the crust and bang springform pan down to create a flat top. Place in the freezer for 3 hours to set.
5. Remove and slice, then serve with your favorite toppings! Enjoy!

**\*Note\*** This Cheesecake stores in the refrigerator for up to 5 days, and in the freezer for up to a month

**MAKES 1 "CHEESE"CAKE!**

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