

R e c i p e

# CHICKPEA BLUEBERRY CHEESECAKE



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Recipe: **MINNA VAUHKONEN**

## INGREDIENTS

### CRUST

- 200 g oats
- 8 big Medjoul dates
- 2 tbsp coconut oil
- pinch of salt
- 3-4 tbsp water

### FILLING

- 1 can (400 g) of (cooked) chickpeas
- 100 ml orange juice
- 300 g oat spread (or other vegan cream cheese)
- juice of 1 lemon
- ½ tsp vanilla powder
- 2 tbsp corn starch
- 400 ml coconut milk
- 3 tbsp maple syrup (or other sweetener)
- 200 g blueberries (fresh or frozen and thawed)



SERVING

10 servings



CATEGORY

Dessert



ISSUE

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- STEP 1** Drain and rinse the chickpeas thoroughly and put in a bowl. Pour the orange juice over the chickpeas and let them soak while you prepare the crust.
- STEP 2** For the crust, place the oats in a blender or food processor and pulse until fine flour.
- STEP 3** Add the pitted dates, coconut oil and salt. Pulse and add water until a dough forms.
- STEP 4** Line a cake tin with parchment paper or use coconut oil. Then press the dough firmly into the bottom of the tin and refrigerate while you make the filling.
- STEP 5** Preheat the oven to 160 °C.
- STEP 6** Add all filling ingredients except the blueberries into a blender or food processor and blend until smooth.
- STEP 7** Pour the filling over the crust.
- STEP 8** Puree the blueberries and add about half of the puree on top of the filling. If you like, add the puree in small dots

and make swirls using a chopstick or a toothpick.

**STEP 9** Bake in the oven for 45-50 minutes. A wobble in the middle is ok, it will firm up once cooled down.

**STEP 10** Refrigerate overnight and serve with some blueberry puree.

**STEP 11** Let the cake cool down and store in the fridge overnight.

**STEP 12** Serve with blueberry puree or fresh blueberries.