

Easy Vegan Mini Cheesecakes (No-Bake Orange & Coconut Flavor)

Sunshine Bites: Easy Vegan No-Bake Mini Orange & Coconut Cheesecakes



TIME
20 min

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INGREDIENTS

Base:
Filling:
Topping:
Shredded coconut
Orange slices or candied peel

DIRECTIONS

1. Step 1: Prepare the Base: Line a 6-cup muffin tin with paper liners.
2. In a medium bowl, combine the crushed biscuits/graham crackers, 1/4 cup melted coconut oil, and 1 tablespoon of maple syrup. Mix until it resembles wet sand.
3. Press a spoonful of the mixture firmly into the bottom of each lined muffin cup.
4. Place the muffin tin in the refrigerator and chill for at least 15 minutes while you prepare the filling.
5. Step 2: Blend the Filling: Drain the soaked cashews completely and add them to a high-speed blender or food processor.
6. Add the coconut cream, 1/4 cup maple syrup, orange juice, orange zest, and vanilla extract. Add a pinch of turmeric if you want a deeper orange color.
7. Blend on high, scraping down the sides as needed, until the mixture is silky smooth and completely free of cashew pieces. This may take 2-3 minutes.
8. Add the 2 tablespoons of melted coconut oil last and blend for just 30 seconds more to incorporate.
9. Step 3: Assemble and Chill: Pour the filling evenly over the chilled bases in the muffin cups, smoothing the tops with a small offset spatula or the back of a spoon.
10. Optional but : Recommended: Sprinkle shredded coconut around the sides of the filling for a 'snowy' texture.
11. Refrigerate for 4-6 hours or, ideally, overnight until the cheesecakes are completely firm.
12. Step 4: Garnish and Serve: Carefully lift the mini cheesecakes out of the muffin tin. Peel off the paper liners just before serving.

13. Top each one with an orange slice, a curl of orange zest, or candied peel for a final, vibrant presentation.

SWAPS & NOTES

Digestive biscuits or graham crackers, crushed 1 cup Ensure graham crackers are vegan-friendly.

Melted coconut oil 1/4 cup Helps bind the crust.

Maple syrup 1 tbsp Adds a touch of sweetness.

Export to Sheets Filling: Ingredient Quantity Notes Cashews, soaked 121 cups Soaking is crucial for a smooth, creamy texture.

TIPS FOR SUCCESS

Soaking is Non-Negotiable: The secret to a perfect, smooth vegan cheesecake is thoroughly soaked cashews.

If you don't have time for an overnight soak, use hot water and soak them for at least 4 hours.

High-Speed Blender: A powerful blender is key to achieving that velvety, dairy-like texture.

A food processor will work, but you'll need to process longer and scrape more often.

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