

Recipe Name **Dairy Free Lemon Cheesecake Bars**

Ingredients:

Crust:

2 cups almond flour

6 Tbsp. coconut sugar

3 Tbsp. organic cornstarch

1/4 tsp. salt

6 Tbsp. vegan butter (Miyoko's is my favorite)

Filling:

1 1/2 cup organic raw cashews, soaked for at least 2 hours

1 tsp. vanilla extract

3 medium lemons , juice and zest (about 6 oz. of juice and 1 Tbsp zest)

1/4 cup non-dairy milk (I used cashew)

1/4 cup olive oil

1/2 cup liquid sweetener (maple syrup, *Agave Five*, Allulose, agave or honey)

1/4 cup cocoa butter, melted

1/4 tsp. sea salt (or kosher)

1 tsp. apple cider vinegar (optional, for extra tang)

Curd:

1/2 cup fresh lemon juice

1 Tbsp. lemon zest

6 Tbsp. liquid sweetener (see above) or 1/2 cup sugar

3 large eggs

6 Tbsp. vegan butter, cut into bits

Directions:

1. Preheat your oven to 350 degrees. Lightly grease an 8" square pan.
2. To make crust, combine dry ingredients in a small bowl, whisking to blend. Add the cold butter, working it with your fingers or a pastry cutter until the mixture is evenly combined and crumbly.
3. Dump the mixture into the prepared pan and press crust into the bottom and about 1/2" up the sides.
4. Bake the crust for about 10 minutes, until lightly golden brown. Remove and cool.
5. Make the lemon curd by whisking together the juice, zest, sweetener and eggs in a heavy 2 quart saucepan. Stir in butter and cook over moderately low heat, whisking frequently, until curd is thick enough to hold marks of whisk and first bubble appears on the surface, about 10 minutes. This is plenty hot enough to pasteurize the eggs.
6. Transfer to a bowl and chill at least one hour, covering the surface with plastic wrap so that a film does not form on top.
7. To make the filling, place all filling ingredients in a blender and mix until very smooth, about 2-3 minutes. If it will not come together, add a touch more lemon juice or sweetener, depending on your tastes, adjusting as you like until it blends smoothly. It should create a thick, smooth blend.
8. Once your crust is cooled, pour cheesecake filling into crust and smooth top. When lemon curd is cool, spread over top with an offset spatula. Decorate with berries of your choice.
9. Store in refrigerator. Remove from refrigerator and let come to room temperature before serving.