

Crumble Coffee Cheesecake with Cashew Cream

Indulge in a rich and creamy coffee cheesecake that skips the cream cheese but still delivers a delightful flavor. Topped with a crunchy crumble, this dessert is perfect for coffee lovers seeking a unique treat.


30 min

Total time

easy

Difficulty

350

kcal / serving

Ingredients

- 1/2 cup cashews (soaked)
- 1/4 cup almond milk
- 1 tablespoon maple syrup
- 1/2 teaspoon vanilla extract
- 1/2 teaspoon coffee powder
- 1/4 cup oats
- 1 tablespoon brown sugar
- 1 tablespoon coconut oil (melted)
- 1/4 teaspoon cinnamon

Steps

- 1 Soak the cashews in water for at least 2 hours, then drain.
- 2 In a blender, combine soaked cashews, almond milk, maple syrup, vanilla extract, and coffee powder until smooth and creamy.
- 3 Preheat your oven to 350°F (175°C).
- 4 In a bowl, mix oats, brown sugar, coconut oil, and cinnamon until crumbly.
- 5 Spread the cashew mixture into a small baking dish, then sprinkle the crumble mixture on top.
- 6 Bake for 20 minutes, then allow to cool before serving.