

Crust

- 1½ cups crushed vegan digestive biscuits or graham crackers
- ¼ cup melted coconut oil or vegan butter

Cheesecake Filling

- 1½ cups raw cashews, soaked 4 hours and drained
- ½ cup coconut cream
- ⅓ cup maple syrup
- ¼ cup fresh lemon juice
- 1 tbsp lemon zest
- 1 tsp vanilla extract



Instructions

First, preheat the oven to **175°C (350°F)** and line an 8x8-inch pan with parchment paper.

Then, mix crushed biscuits with melted coconut oil and press firmly into the pan. Bake for 8 minutes and let cool.

Next, blend soaked cashews, coconut cream, maple syrup, lemon juice, zest, and vanilla until completely smooth.

After that, pour the filling over the cooled crust and smooth the top.

Then, bake for 25–30 minutes until set but slightly jiggly in the center.

Finally, cool completely and refrigerate for at least 4 hours before slicing into bars.

Tips for Perfect Bars

- **Firstly**, soak cashews well to achieve a silky-smooth filling.
 - **Additionally**, use fresh lemon juice for the best flavor.
 - **Moreover**, chill thoroughly before slicing for clean edges.
 - **Finally**, wipe the knife between cuts for neat bars.
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Variations

- **No-Bake Version:** Freeze bars instead of baking
- **Berry Swirl:** Add raspberry or blueberry puree on top

