

# NO-BAKE MANGO CHEESECAKE

**AUTHOR: DERYN MACEY    PREP TIME: 10 MINS    TOTAL TIME: 10 MINS**

**YIELD: 8 1X    CATEGORY: DESSERT    METHOD: BLENDER**

**CUISINE: VEGAN, GLUTEN-FREE**



*This raw and vegan 'cheesecake' is incredibly easy to make with simple everyday ingredients. It's so fresh, decadent and delicious you'll be counting down the minutes until it's ready to eat!*

★★★★★

**5 FROM 1 REVIEWS**

SCALE 1x 2x 3x

## INGREDIENTS

### For the Crust

- 1 cup [raw almonds](#)
- 1 cup packed, pitted soft dates
- 1/2 cup unsweetened [shredded coconut](#)
- 1 tsp lime zest

### For the Cheesecake

- 2 cups cashews, soaked at least 4 hours up to overnight, drained and rinsed
- 1/4 cup fresh lime juice
- 1 cup fresh diced mango
- 1/4 cup [maple syrup](#)
- 1/4 cup [coconut oil](#), melted
- 1/4 cup canned full-fat [coconut milk](#)

## INSTRUCTIONS

- 1 To make the crust, place the cashews, dates, coconut and lime zest in a [food processor](#) and process until it forms a dough.
- 2 Press the dough into the bottom of a 7-9 inch springform pan.
- 3 To make the cake, place the cashews, lime juice, mango, [maple syrup](#), [coconut oil](#) and [coconut milk](#) in a [food processor](#) and mix well, stopping to scrape down the sides.
- 4 Continue to blend until it's very smooth.
- 5 Pour into the pan on top of the crust and spread evenly.
- 6 Place in the freezer and let set for at least 3 hours.
- 7 Let thaw for 15 minutes before slicing and serving. Leftover cheesecake can be stored in the fridge for up to 1 week or freezer for up to 2 months.

*Keywords: vegan mango cheesecake, raw mango cheesecake, healthy, easy*

## DID YOU MAKE THIS RECIPE?

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