

## **Dairy-Free, No Bake Cheese Cake**

by *Monica @MonicaMayDesign*

SWEET *recipe*

*with Coconut Crystals*

Coconut Secret Grain-Free Granola Bars

### INGREDIENTS

8 ounces non-dairy cream cheese  
(there are two brands on the market -  
Daiya and Kite Hill)

1/4 cup Coconut Crystals

2 cups strawberries

1 cup blueberries

1 Tbsp fresh lemon juice

1 tsp vanilla

1 can organic coconut cream

8 Coconut Secret Grain-Free Granola Bars (the "Original Coconut" flavor)

Fresh blueberries, strawberries and mint leaves for garnish (optional)



### INSTRUCTIONS

In a large bowl, beat the non-dairy cream cheese with a hand blender to soften it and make it smooth. Then add the Coconut Crystals.

In a blender, puree the fresh fruit till smooth

Add cream cheese, lemon juice and vanilla and continue blending until the cheesecake mixture is smooth (it is preferred if you have electric beaters, to put the fruit puree and these ingredients into a large bowl and "beat" rather than blend in food processor)

Add 1/2 of the container of coconut cream to the blender or mixing bowl and beat together with the cream cheese mixture until well blended and smooth. Then fold in the remaining coconut cream by hand with a spatula. For the crust, simply form the Grain-Free Granola Bars onto the bottom of your round or rectangular pie dish and evenly spread the cheesecake mixture on top.

Chill for 4 or more hours until firm.

Serve topped with blueberries or strawberries and optional mint leaves for garnish.

Enjoy!

#NoBakeCheeseCake #DairyFreeNoBakeCheeseCake #DairyFreeCheeseCake

*Learn more about our products at [www.coconutsecret.com](http://www.coconutsecret.com)  
[www.instagram.com/coconutsecretofficial](https://www.instagram.com/coconutsecretofficial)*