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#### CHEESECAKE BATTER:

1 c. Unsweetened Coconut Shreds  
1 c. Walnuts or Pecans, chopped  
1 c. Blueberries, fresh  
3 drops Blue Food Grade Coloring  
3 c. Cashews  
3/4 c. Lemon Juice  
3/4 c. Agave Nectar (R, V), (sub. raw honey (VG))  
3/4 c. Coconut Oil  
1 T. Pure Vanilla Extract  
Optional: 1/4 cup of water

#### DIRECTIONS

In a small bowl combine coconut shreds and food coloring. Stir with a fork until desired coloring is achieved. Set aside.

Combine remaining ingredients in high-speed blender and process until smooth.

#### ASSEMBLE

Place a 3-4 blueberries, coconut shreds and walnuts at the bottom of portion cups. Spoon in 1/4 cup (or slightly more) of cheesecake batter.  
Top with blueberries, coconut shreds and walnuts.

Yield 12-15 Servings

Substitutions: Swap out blueberries for sliced strawberries or raspberries. Use red food grade coloring to color coconut shreds. :)