

DAIRY-FREE CHEESECAKE PUDDING SHOOTERS

Shooter glasses (or your favorite serving glasses/bowls)
LiveGFree gluten free granola

For Cheesecake Pudding

1 cup Simply Nature raw cashews*
½ cup organic Friendly Farms unsweetened almond milk
¼ cup maple syrup
¼ cup coconut cream (*from dedicated coconut cream can or from the tops of cans of full fat coconut milk*)
4 teaspoons fresh lemon juice
3 teaspoons apple cider vinegar
1 teaspoon vanilla extract
1/8 teaspoon sea salt

For Berry Topping

1 ½ cups chopped strawberries or raspberries
2 tablespoons maple syrup
1 tablespoon lemon juice
1 tablespoon (packed) mint leaves
1 ½ teaspoons water
(**OR** Use your favorite jar of Simply Nature preserves)

- **Topping:** Add all berry topping to a saucepan and bring up to a boil. When boiling, reduce heat to medium-low and simmer until reduced by a bit more than half (about 20-25 minutes), so it's a bit thick. Remove from heat and allow to cool.
- **Pudding:** While the topping is simmering, add all pudding ingredients into a high speed blender and blend until smooth.
- Add some granola to the bottom of shooter glasses (or your favorite serving glasses/bowls) for a little 'crust' and crunch. Then, divide pudding into the containers.
- Store in fridge until cold and firm, **then** top with equal amounts of compote (if not it'll just sink to the bottom).
- Refrigerate again until serving.

**no high-powered blender? Soak in water overnight or boil for 30 minutes then drain first*



Mirror Work
