



## Spork Foods Recipe!

### Personal Lemon Cheesecakes with a Plum Pistachio Chewy Bite Crust Yields 12 personal cheesecakes

#### **Crust Ingredients:**

4 Setton Farms Plum Pistachio Chewy Bites, roughly chopped  
1 tablespoon neutral tasting oil (Safflower)  
1 cup rolled oats  
1 tablespoon organic evaporated cane sugar  
2 tablespoons maple syrup  
½ teaspoon vanilla extract  
1/8 teaspoon sea salt

#### **Filling:**

2 containers vegan cream cheese (8 oz)  
2 tablespoons maple syrup  
¼ cup organic evaporated cane sugar  
2 tablespoons lemon juice, plus zest of 1 lemon  
¼ cup organic all-purpose flour or gluten-free flour blend  
1/8 teaspoon sea salt  
½ teaspoon vanilla extract

2 Setton Farms Plum Pistachio Chewy Bites, large dice  
½ fresh plum, sliced into thin slices

#### **Directions:**

Pre-heat oven to 350°.

Place Plum Pistachio Chewy Bites, oil, oats, sugar, maple syrup, vanilla extract, and sea salt in a food processor and pulse until uniform, approximately 20-30 times.

Grease a cupcake pan and place ¼ cup crust inside each section. Press using bottom of a glass and damp hands. Bake for 10 minutes, or until fragrant.

Clean out food processor and add cream cheese, maple syrup, sugar, lemon juice and zest, flour (or gluten-free flour), sea salt, and vanilla extract. Blend until mixture looks uniform.

Top slightly cooled crust with about ¼ cup filling per section. Bake for approximately 22-25 minutes, or until cheesecakes are golden. Allow to cool on counter and refrigerate for 2 hours for best consistency before serving.

When serving place slice of plum and 1 piece diced Setton Farms Plum Pistachio Chewy Bite on top as garnish.