Vegan Cheesecake

2 cups of raw cashew
1 can of chickpeas (remove skin for smoother or leave on for rougher texture)
1 tsp vanilla powder or 3 tsp vanilla extract
1 can of coconut milk
2 TBS lemon juice
2/3 cup maple syrup
2 TBS cornstarch
1 lemon zest
2 TBS Tahini

Filling:
Soak cashews in boiling water for 15 mins, drain and rinse with cold water.
Blend cashews with all the other ingredients until creamy

Crust
11/2 to 2 cups grinded pecan nuts enough to cover the bottom and side of the Pyrex dish.
Pour filling mixture into pecan crust in Pyrex dish
Bake at 350°F for 50 mins
Let it cool for 3 hrs before refrigeration.

Berry Sauce:
2-3 cups Fresh blueberries enough to cover cheesecake
1 TBSP lemon juice
1 TBSP cornstarch
¼ cup maple syrup
2 tsp vanilla

Simmer on low flame on stove top for 10 -15 mins gently stirring, until berries open and sauce thickens.
Allow to cool and then spread on top of cheesecake.