



DAVIS FOOD CO-OP
TEACHING KITCHEN

THANKSGIVING FROM SCRATCH DAY 3: CRANBERRY CITRUS CARDAMOM CHEESECAKE AND MULLED WINE

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CRANBERRY CITRUS CARDAMOM

CHEESECAKE

Ingredients:

- 1 cup dates, pitted
- 1 cup raw whole pecans
- 1 cup raw walnuts halves
- 4 ½ cups raw cashews
- 1 cup maple syrup
- 1 cup coconut oil, melted
- ¾ cup orange juice
- Zest from one orange
- Zest from one lemon
- ½ cup lemon juice
- ¼ - ½ tsp ground cardamom, depending on how much you like cardamom
- ½ tsp salt
- 1 tsp vanilla extract or vanilla bean paste
- 1 - 1 ½ cup fresh cranberry sauce (the same recipe you use for Thanksgiving will work for this), strained through a sieve

Materials:

- 9 or 10 inch springform pan
- high powered blender
- food processor

Instructions:

Set a pot filled with 6 cups of water to boil. You can also heat 6 cups of water in the microwave using a microwave safe bowl. If using a microwave, ensure water reaches near boiling temperatures. Soak cashews for 20 minutes.

In the meantime, make the cheesecake crust. Add pitted dates, pecans, and walnuts to a food processor. Pulse

until loose dough forms. Dates should be fairly broken down, but nut pieces should be visible.

Prepare your springform pan. Place a square piece of parchment 1-2 inches larger than the base on the base and then secure the pan. This will ensure easy removal of cheesecake.

Press the crust in an even layer into the springform pan. Place the crust, covered, into your fridge to cool.

Drain and rinse soaking cashews. Add to a high-powered blender. Add maple syrup, melted coconut oil, orange zest and juice, lemon zest and juice, salt, vanilla, and cardamom to the blender with the cashews. Blend until smooth and creamy. Taste to ensure cardamom flavor comes through, but is not overpowering.

Pour cheesecake over the crust and smooth top with rubber spatula. Gently tap cheesecake on the countertop to encourage any air bubbles to the surface. Cover and place in the fridge to set for 6 hours or in the freezer for 1 hour.

After chilling for 30 minutes, strain cranberry sauce through a fine mesh strainer. Pour over your cheesecake and return to the fridge or freezer to finish setting.

You can decorate further with sugared cranberries, fresh herbs, or edible flowers.

Tips:

You can make this cheesecake 3-4 days in advance. Store covered in fridge until ready to serve.

You can also freeze for long term storage (up to three months). Ensure your cheesecake is tightly covered. Return to fridge to thaw for several hours before serving.

MULLED WINE

Ingredients:

- 4 cups fresh apple cider
- 1 bottle of full-bodied red wine
- ¼ cup honey (or maple syrup)
- 2 cinnamon sticks, plus more for garnish
- zest and juice from one orange
- 4 whole cloves
- 3 star anise
- orange and lemon slices for garnish

Materials:

- large saucepan

Instructions:

Combine apple cider, wine, honey, 2 cinnamon sticks, orange zest, orange juice, cloves and star anise in a large saucepan. Heat over medium heat until boiling. Once boiling, reduce heat to low and simmer for 10 minutes.

Serve mulled wine warm in mugs with orange and lemon slices plus a cinnamon stick for garnish. Drink up!

TIPS:

Bring on the booze! You can add tawny port or brandy to your mulled wine. Add 1/2 cup of your preferred libation to the saucepan with with other ingredients.

NOTES: