

## Hummingbird Cake Cheesecake (Gluten-Free & Dairy-Free)

*A tropical fusion of fruit cake and creamy cheesecake—made entirely gluten and dairy free.*

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### Ingredients

*For the Hummingbird Cake Base:*

- 1¼ cups gluten-free all-purpose flour (with xanthan gum)
- ½ tsp baking soda
- 1 tsp cinnamon
- ¼ tsp nutmeg
- ¼ tsp salt
- ⅓ cup coconut sugar (or light brown sugar)
- 2 tbsp maple syrup
- 2 tbsp neutral oil (like grapeseed or melted coconut oil)
- 1 large ripe banana (mashed)
- ½ cup crushed pineapple (drained)
- 2 tbsp chopped walnuts or pecans (optional)
- 1 tsp vanilla extract
- ⅓ cup unsweetened almond milk (or oat milk)

- ½ tsp apple cider vinegar (activates baking soda)

*For the Dairy-Free Cheesecake Layer:*

- 1 cup raw cashews (soaked 4–6 hours or overnight)
- 2 tbsp coconut cream (from the top of a chilled can)
- 2 tbsp maple syrup
- 1½ tbsp lemon juice (fresh)
- 1 tsp vanilla extract
- Pinch of salt

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Instructions – Step-by-Step, Very Explained

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Step 1 – Prepare the cashew cheesecake layer (blend & chill)

1. Drain the soaked cashews and rinse them under fresh water.
2. Add the following to a high-speed blender:
  - 1 cup soaked cashews
  - 2 tbsp coconut cream
  - 2 tbsp maple syrup

- 1½ tbsp lemon juice
  - 1 tsp vanilla extract
  - Pinch of salt
3. Blend until completely smooth. Scrape down the sides as needed.
- The mixture should resemble thick yogurt—creamy and not gritty.
4. Pour the mixture into a bowl, cover, and refrigerate while preparing the cake base.
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## Step 2 – Preheat oven and prepare pan

1. Preheat your oven to 350°F (180°C).
  2. Line a springform pan (6–8 inch) or deep round cake pan with parchment paper.
    - Lightly oil the sides to prevent sticking.
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## Step 3 – Mix dry cake ingredients

1. In a medium mixing bowl, whisk together:
  - 1¼ cups gluten-free flour
  - ½ tsp baking soda
  - 1 tsp cinnamon
  - ¼ tsp nutmeg

- ¼ tsp salt
2. Whisk to combine well and evenly distribute the leavening agents and spices.
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#### Step 4 – Mix wet ingredients separately

1. In a large bowl, add:

- 1 mashed ripe banana
- ½ cup crushed pineapple (well-drained)
- ⅓ cup almond milk
- 2 tbsp neutral oil
- 2 tbsp maple syrup
- ⅓ cup coconut sugar
- 1 tsp vanilla extract
- ½ tsp apple cider vinegar

2. Mix everything until well combined using a whisk or hand mixer.

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#### Step 5 – Combine wet and dry ingredients

1. Slowly add the dry mixture into the wet ingredients, stirring with a spatula or hand whisk until just combined.

- Do not overmix—this can make the cake dense.
- 2.If using, fold in 2 tbsp of chopped nuts.
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### Step 6 – Assemble in pan

- 1.Pour the cake batter into the prepared pan and smooth the top.
  - 2.Using a spoon, gently drop spoonfuls of the cashew cheesecake mixture on top.
  - 3.With a knife or skewer, swirl the cheesecake into the top of the cake batter for a marbled effect.
    - Don't mix completely—just swirl gently.
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### Step 7 – Bake

- 1.Place the pan on the middle rack and bake at 350°F (180°C) for 35–40 minutes.
- 2.Start checking at 35 minutes by inserting a toothpick near the center.
  - If it comes out mostly clean with a few moist crumbs, it's ready.

- The cheesecake swirl may stay slightly soft—this is normal.
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## Step 8 – Cool and refrigerate

1. Let the cake cool in the pan for 10–15 minutes.
  2. Carefully remove it from the pan and transfer to a wire rack.
  3. Once fully cooled, refrigerate for at least 1 hour to allow the cheesecake layer to firm up more.
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## Optional Toppings

- Coconut whipped cream
  - Toasted coconut flakes
  - Sliced banana or pineapple
  - Dust of cinnamon or nutmeg
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## Benefits

- Naturally gluten-free and dairy-free

- Rich in tropical fruits like banana and pineapple
- Cashew cream adds protein and healthy fats
- No refined dairy, great for gut-friendly celebrations