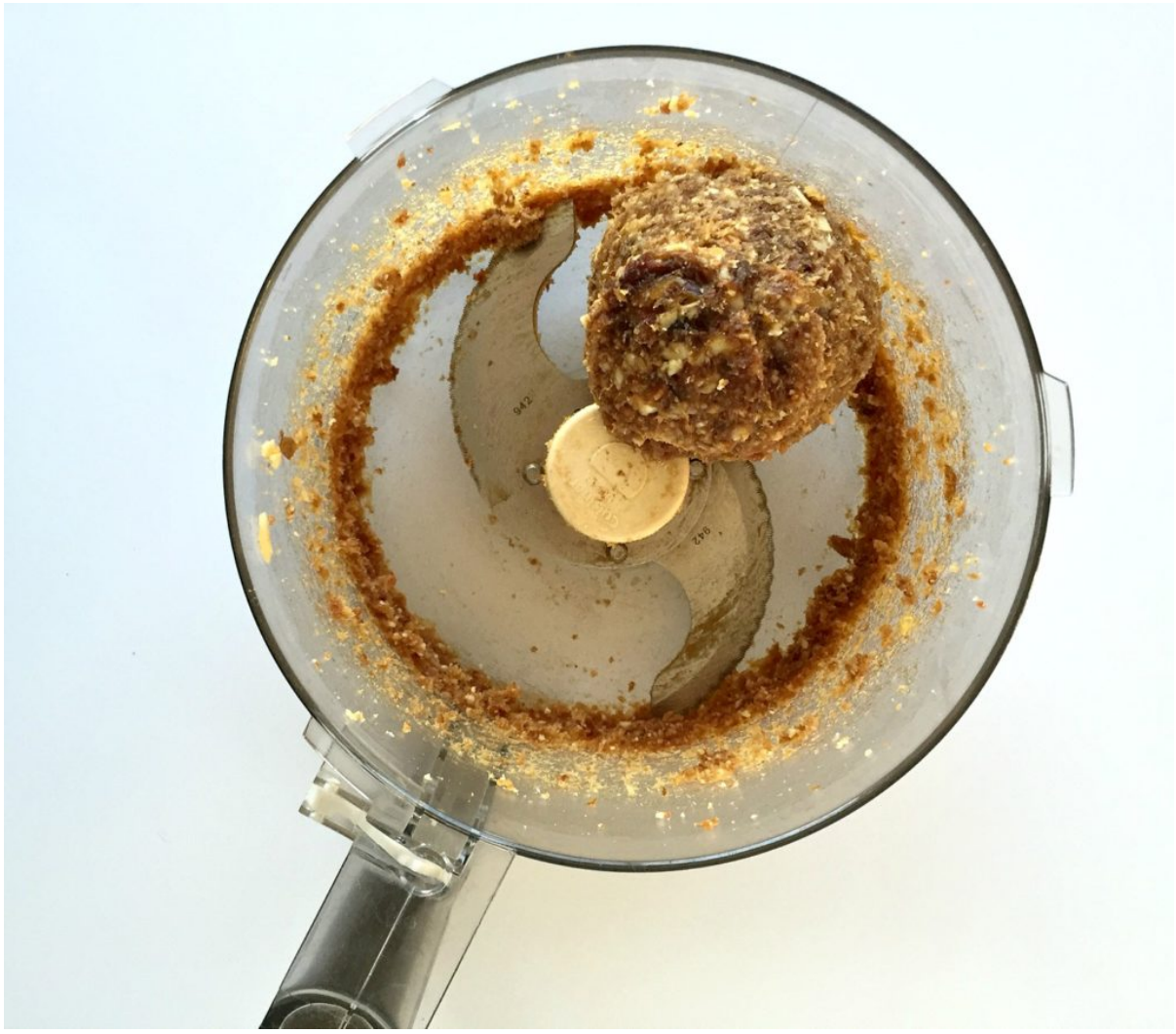
Vegan Funfetti Cheesecake Bites {No-Bake + GF}



Summer break is winding down and, as expected, I have done about half the things I said I was going to do. I have made a total of ZERO baby mobiles, even though we have friends who popping out new babies left and right. I have also made a total of ZERO yarn wall hangings even though my Pinterest is lousy with saved projects. I've also read zero books but did read the entirety of the latest issues of Vanity Fair and Bon Appetit so that's something, right? The good news is that along with the laundry list of things I didn't do this summer break is a list of things I did do!





Of the things I did this summer (in no particular order of importance):

1. Caught up on all episodes of UnReal
2. Caught up on all episodes of The Good Wife
3. Caught up on season 3 of The Great British Baking Show
4. Made rainbow bagels from scratch
5. Slept 9 hours IN ONE NIGHT!
6. Watched 8 movies (yes, some of those included movies involving Tinkerbell and friends, but hey, they were full length feature films so they count).
7. Snuggled with children for hours on end
8. Taught youngest babe to play ‘peek a boo’
9. Drank an espresso and tonic (it was shockingly very good).
10. Went to The Broad Museum in downtown LA

11. Went to Palm Springs with beloved dear friend and NO CHILDREN
12. Finally met Shannon Goldberg, of The Nosher, in real life (and to no one's surprise, she is a complete delight).

So, you see, I've actually accomplished quit a lot if you really think about it. It's like my social worker sister, Brene Brown says, we got to focus on what we accomplish in the day rather than the things we do not. A person can really feel accomplished when ignoring the list of things one didn't complete instead of the things we did accomplish.

Another thing on the 'accomplish' list is the recipe for these little vegan cheesecake bites. I've seen countless recipes for vegan cheesecake and I've always wanted to try it. They make the perfect parve dessert for a meat Shabbat or holiday meal and they are raw so NO BAKING. Hallelujah! I hope you really like them. I was inspired by the vegan goddess that is Dana over at The Minimalist Baker. If you don't know her stuff, well, I'm just gonna assume you've been in a coma for years because that's the only conceivable reason I could understand for not knowing her.

Happy no baking!






core





[amd-zlrecipe-recipe:32]