

This raw, vegan cheesecake is a smooth, tasty treat that is sure to please at any occasion.

Dairy Free Raspberry Cheesecake

Ingredients

Crust:

- 1 cup pitted dates
- 1 cup raw walnuts or almonds

Filling:

- 1½ cups raw cashews, quick soaked
- ¼ cup lemon juice
- 1/3 cup coconut oil, melted
- ½ cup + 2 Tbsp full fat coconut milk
- ½ cup honey
- 1 cup fresh raspberries



Instructions

1. Add dates and nuts to a food processor and blend until a loose dough forms - it should stick together when you squeeze a bit between your fingers. If it's too dry, add a few more dates through the spout while processing. If too wet, add more almond or walnut meal.
2. Next scoop crust mixture into 9 ½" springform pan and press with fingers to pack it down.
3. Add all filling ingredients to a blender and mix until very smooth. Taste and adjust seasonings as needed.
4. Arrange raspberries in pan on top of crust. Then pour filling evenly over the raspberries. Tap a few times to release any air bubbles, then cover with plastic wrap and freeze until hard - about 4 to 6 hours.
5. Once set, remove the sides of the springform pan and serve. Keep in the freezer for 1 to 2 weeks.

Source: <http://minimalistbaker.com/7-ingredient-vegan-cheesecakes/>

