

Dairy Free Raspberry Cheesecake

Nutrient Rich Dishes

Source: minimalistbaker.com/7-ingredient-vegan-cheesecakes/



SERVES:

12



PREP TIME:

90 MINS



CALORIES:

324 CAL

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 1/2" 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.

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

INGREDIENTS

Crust:

1 cup pitted dates

1 cup raw walnuts or almonds

Filling:

1 1/2 cups raw cashews, quick soaked

1/4 cup lemon juice

1/3 cup coconut oil, melted

1/2 cup + 2 Tbsp full fat coconut milk

1/2 cup honey

1 cup fresh raspberries