

Just Like Cheesecake

By Emily Lee Angel from *The Complete Book of Raw Food*

Makes 24 slivers

Special Equipment: Food processor

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Ingredients

For the crust:

2 cups raw macadamia nuts (we prefer organic raw almonds as it tastes a bit like marzipan)

Â½ cup organic Medjool dates, pitted

Â¼ cup dried organic unsweetened coconut

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For the cheese:

3 cups chopped raw organic cashews, soaked for at least 1 hour

Â¾ cup organic lemon juice

Â¾ cup raw honey

Â¾ cup raw organic coconut oil

1 teaspoon vanilla

Â½ teaspoon sea salt (optional)

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For raspberry sauce:

1 bag frozen organic raspberries

Â½ cup organic Medjool dates

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Directions:

To make the crust, process the macadamia nuts and dates in the food processor.

Sprinkle dried coconut onto the bottom of an 8 or 9 inch springform pan. Press crust onto the coconut. This will prevent it from sticking.

To make the cheese, blend the cashews, lemon, honey, gently warmed coconut oil, vanilla, sea salt (if using), and Â½ cup water. Blend until smooth and adjust to taste.

Pour mixture onto crust. Remove air bubbles by tapping the pan on a table. Place in freezer until firm. Remove the whole cake from the pan while frozen and place on a serving platter. Defrost in the refrigerator.

To make the raspberry sauce, process raspberries and dates in a food processor until well blended. (Do not use a blender for this or the raspberry seeds will become like sand.)