

Strawberry Cheesecake



VEGAN RAW GLUTEN-FREE REFINED SUGAR-FREE ADDITIVE-FREE



BOTTOM LAYER

180g almonds
180g hazelnuts
14 pitted dates

3tbsp lemon juice
2/3tsp vanilla powder
3pinches salt
2dl water

MIDDLE LAYER

180g soaked cashews
1,5dl melted coconut oil
0,6dl maple syrup

TOP LAYER

180g soaked cashews
1,5dl melted coconut oil
250g strawberries
250g raspberries

- 1: Soak the cashews overnight (approx. 8hrs)
- 2: Mix almonds and hazelnuts in blender (5 sec)
- 3: Add dates one by one until sticky consistency
- 4: Spread the mix in spring form (24cm)
- 5: Blend all middle layer ingredients until smooth
- 6: Pour the mix on top of the bottom layer
- 7: Put in the freezer until the middle layer is stiff
- 8: Mix cashews, coconut oil and water until smooth
- 9: Add the berries in the mix and blend
- 10: Pour the mix on top of the middle layer
- 11: Put in freezer until stiff
- 12: Decorate with raspberry jam and strawberries

