

## Raspberry lemon cashew cheeses cake

### *Ingredients*

#### *For the Base:*

- 3 cups almonds
- 1 cup Medjool dates, pitted
- 1/2 cup coconut shredded
- Pinch Celtic sea salt
- 2 tablespoons coconut oil (liquid form)

#### *For the Lemon Raspberry Filling:*

- 3 1/2 cups cashews
- 1 cup (full) lemon juice
- 2/3 cup agave, maple syrup, coconut nectar, or date paste
- 1/2 cup coconut oil (liquid form)
- 2 teaspoons vanilla extract
- Zest of 2 lemons
- 1 small container raspberries (fresh or frozen)
- Pinch Celtic sea salt

#### *For the Garnish:*

- Fresh raspberries
- Sprinkling of almond and date base

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### *Preparation*

#### *To Make the Base:*

1. Process nuts and salt in food processor until finely chopped.
2. Add dates, coconut oil, and shredded coconut blend well.
3. Scrape ingredients from bowl and press firmly into cake tin.
4. Press mixture firmly into a lined cake tin and place in freezer.
5. Make a little extra base and set aside for garnishing of cake.

#### *To Make the Filling:*

1. Place all ingredients in food processor blend until smooth and creamy
2. Pour filling onto crust and place in freezer for 2 hours, or until middle of cheesecake is firm to the touch
3. Option: Fold raspberries through mixture, then pour over base. Please note the color of the raspberries can make a beautiful swirl through mixture.
4. Once frozen and ready to serve allow cake to thaw on bench for 30 minutes and cut into 8-10 slices before serving