

Berry, Greek Yogurt Cheesecake

Ingredient

Crust:

2 c. raw almonds

5 dried figs (or dates)

1 t. sea salt

1/4 c. melted butter

Cheesecake Filling:

2 t. grass-fed unflavored gelatin

2 small lemons, juice (can be adjusted to taste, use 1 for a less tangy cake)

2 c. grass-fed full-fat plain greek yogurt

14 oz coconut cream

1/2 c. raw honey

1 t. vanilla extract

1 vanilla bean

1/2 t. sea salt

Berry Topping:

2 c. organic frozen berries (your choice)

1 lemon, juice & zest

1 T. honey

1 T. arrowroot powder

Instructions

For the crust: roast the almonds on a dry sheet pan at 425F for 10-15 min. In the bowl of a large food processor, combine the roasted almonds, figs, salt, and butter and pulse until well-combined. Press into a 9-inch springform pan and refrigerate 30+ minutes.

For the cheesecake filling: place gelatin and lemon juice in a small heat-proof bowl and set the bowl in a small saucepan with simmering water (over low heat). Stir until gelatin is melted, remove from saucepan, and set aside. Combine remaining filling ingredients in the bowl of a large food processor and process until well-combined, about 60 seconds. With the machine running, drizzle warm lemon/gelatin mixture in and process another 30 seconds (EDIT: make sure it is mixed in WELL or the cheesecake will not set evenly).

For the berry topping: combine ingredients in a small saucepan over medium heat. Cook for 5-10 minutes or until berries begin to pop and mixture begins to thicken. Pour into a blender and blend until smooth (you could also leave it chunky on the cheesecake). Keep in the fridge until serving.

To assemble: pour cheesecake mixture into the cooled crust. Cover and refrigerate overnight. Warm the berry topping, gently spread on top and serve as-is or refrigerate an hour for a more "set-up" look.

Keeps for up to a week in the fridge. Can be served frozen, if desired.

Source : allrecipes