

RAW VEGAN VANILLA RASPBERRY CHEESECAKE

Ingredients

1 cup Cascadian Farm cinnamon crunch

1 cup pitted dates

1 tbsp cacao powder

1-2 tbsp almond milk

Cheesecake layer

1 1/2 cups raw cashews

1/3 cup maple syrup

2 tsp vanilla extract

2-3 tbsp almond milk, if mixture is too dry

Top Layer

10 oz organic Cascadian Farm raspberries, defrosted

1/4 cup chia seeds

1/4 cup maple syrup

Instructions

Soak the cashews in water for 1 hour. Discard the water and line a loaf baking pan with unbleached parchment paper and set aside. In a medium mixing bowl, mix the topping ingredients and let it sit for 1 hour until it thickens.

Place the crust ingredients in your food processor and pulse until the mixture comes together; this should take about 1 minute.

Press this mixture evenly onto the bottom of the prepared loaf baking pan and place it in the freezer while you prepare the cheesecake topping.

Place the cheesecake ingredients in your food processor and pulse until smooth. Pour the cheesecake mixture over the crust in the baking pan and spread it evenly. Freeze the dessert for at least 1 hour. Spread topping ingredients evenly over the cheesecake layer. Freeze for another hour.

Cut the cheesecake into squares before serving. Keep leftovers covered in the freezer for up to 3 months.

from: Eat Good 4 Life