

# Raw Vegan Cheesecake with Fruit puree topping

## Crust

1/2 cup walnut  
1/2 cup hazelnuts  
1 cup unsweetened coconut  
2 Tbsp warmed coconut oil  
1 cup ground almonds  
6-8 pitted dates  
1 Tbsp honey  
1 tsp almond extract

## Cheesecake

3 cups of cashews  
2 Tbsp lemon juice  
2 Tbsp lime juice  
1/4 cup honey (use alternative to make vegan)  
1 tsp vanilla essence

## Fruit Puree

1 cup fresh fruit (mangos, peaches, strawberries)  
2-3 Tbsp honey (use alternative to make vegan)

## Directions

1. To make crust place nuts and coconut in a blender and pulse until finely chopped
2. Add in dates, honey and coconut oil and blend until a thick batter like ball forms
3. Press crust mixture into a 8-inch spring-form pan that has been lined with parchment paper
4. To make cheesecake, soak cashews in water for a minimum 1-3 hours. The longer they soak they easier they will be to make a cheese
5. Once soaked, blend cashews, citrus juices, honey and vanilla until a smooth thick nut mixture forms. Add a few tablespoons of water to the mix if you find difficultly blending
6. Pour mixture out over top of crust and place into freezer for 1-2hours to allow to set
7. If you want a bit of a fruity topping, puree fresh fruit and a few tablespoons of honey together. Pour mixture over top of already set cheesecake and return to freezer for an additional hour to set fruit mix.