

# Raw chocolate cheesecake

Serves: 36 cupcake size



## Ingredients

### Base

- 150 g Medjool dates
- 120 g Almonds, *Roasted (can use half hazelnuts)*
- 20 g cocoa powder
- 2 g salt

### Filling

- 300 g cashews, *soaked weight (so only about 220g dry)*
- 120 g coconut cream
- 90 g maple syrup, *Or honey*
- 180 g 50% chocolate, *melted*
- 30 g cocoa powder, *Dutch process*
- 45 g coconut oil, *melted*
- 20 g lemon juice
- 1 tsp vanilla
- 2 g salt

### Ganache

- 100 g 50% chocolate
- 40–50 g coconut cream
- Pinch of salt
- Optional: ½ tsp vanilla

## Preparation Steps

### Make base

1. Blend Almonds, Dates, Cocoa and salt until sticky
2. Press firmly into the bottom of the tin.

### Make filling

3. Melt coconut oil and chocolate over double boiler
4. Blend Cocoa, Cashews (drained), Maple syrup, Salt, Lemon juice and Vanilla until completely smooth
5. Lightly mix in the coconut oil and chocolate
6. Pour over the base.
7. Freeze 2 hours, then refrigerate overnight.

## **Top layer**

8. Melt together gently and pour over the chilled cheesecake. Let it set in the fridge before slicing.