

# RASPBERRY & VANILLA CHEESECAKE

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 Makes 8 mini cheesecakes / 1x 12inch cake

 Total Time: 4hrs

 Prep: 25min

 Storage: 6 days

## Ingredients:

- 200g of whole raw almonds
- 100g of buckwheat groats
- 50g of pitted dates
- 20ml of coconut nectar
- 40ml of coconut oil
- A pinch of pink Himalayan salt
- 500g of whole cashew nuts
- The juice of half a lemon
- 1 tsp of vanilla paste
- 80ml of coconut oil
- 150ml of almond milk,
- 1 tsp of ground cinnamon
- 60ml of agave or maple syrup
- Fresh raspberries and raspberry and chia seed jam.

Equipment needed: Chopping board, Chefs knife, High speed blender, Spoons, Mixing bowl x2, Silicone mould or cake tin

## Method:

Firstly, stand your coconut oil in a bowl of hot water to melt it down so that you can use it in liquid form

### For The Base:

Place the buckwheat, whole almonds, a pinch of salt and a sprinkle of cinnamon to the blender.

Blend on full speed to a flour consistency before adding in the dates, once the dates are in it will need blending again for 30 seconds on full speed to break them down into the mix

Add the mixture to a mixing bowl, along with the melted coconut oil and coconut nectar before bringing the mix together with your hands.

Place the mixture between the 6 moulds and press them in to the bottom of the mould, pressing the mixture down nice and firm.

Place in the fridge or freezer to set the bases

### For The Cashew Filling:

Place the cashew nuts, almond milk, vanilla paste, lemon juice, cinnamon, agave/maple syrup, with a pinch of salt and coconut oil to the blender – blending on full speed to a smooth until it reaches a smooth consistency.

Add the cashew filling mixture to the moulds, covering the bases to just over the half way point on the mould.

Place in the freezer for around 30-45 minutes to start to set them.

Remember this is going to be a two layer cheesecake so only filling half way

### Raspberry Topping:

Without cleaning the blender of the cashew filling residue, add the raspberries, reserving some whole raspberries for decoration.

Blend and leave at room temperature whilst the base and cashew layer sets.

Remove the bases from freezer and check they are set before pouring the raspberry topping on.

Decorate with raspberry and chia seed jam before placing back in the freezer for 45-60 mins.

Once fully set, decorate with the fresh whole raspberries, extra jam, mint and desiccated coconut.

## Top Tips

This recipe can also be used with blueberries, strawberries and blackberries if you want to vary the flavours.