

## **Raw Raspberry Cheesecake**

### **Recipe courtesy of Mark Hardy**

Preparation time 15mins plus soaking and 8-12hrs setting

Serves 8-12 (gluten free)



### **Ingredients**

#### **For the base**

- 250g almonds
- 100g raisins
- 35g desiccated coconut
- 2 tsp vanilla paste

#### **For the topping**

- 450g frozen or fresh raspberries
- 400g cashews soaked in water
- 125g lemon juice
- 125ml agave syrup
- 50ml maple syrup
- 1tsp vanilla paste
- 175g coconut oil melted

#### **To serve**

Fresh raspberries

Icing sugar (optional)

### **Method**

#### **For the base**

- Blend almonds in a food processor until the consistency of flour
- Add raisins and blend until amalgamated with almond flour
- Add coconut and vanilla and blend until well mixed
- You may need to add a tsp or two of cold water to combine

#### **For the topping**

- Put defrosted raspberries and drained cashews into a high-speed blender with all the other topping ingredients except the oil and blend until mixture is very smooth
- Add the melted coconut oil and blend again until incorporated

Pour the topping over the base and chill in the fridge for 8-12 hours