

RAW CASHEW CHOCOLATE FUDGE CHEESECAKE

CRUST

1 cup pecans (or pecan meal)
1 cup almond flour
1 cup unsweetened cocoa powder
8 small medjool dates
2 tsp vanilla extract
1/8 tsp salt
1/4 cup honey

FILLING

4 cups raw cashews
1 cup coconut oil
1 cup honey
1 cup water
4 tsp vanilla extract
1 1/2 cups unsweetened cocoa powder

DIRECTIONS

1. Soak cashews in water a few hours before starting to make this dessert. However, if you forget just let them sit in water for about 20 minutes and then strain.
2. In a food processor or if you prefer by hand, mix together all crust ingredients until it forms a sticky chocolate mix. If you find it is too dry add some water to the mix. Taste test the crust to ensure it's not too bitter and doesn't need more honey
3. Press your crust into your cheesecake pan. If you are making a pan of mini-cheesecakes cut this recipe in half (it's very rich!)
4. Set aside and prepare the filling
5. In a food processor or strong blender combine cashews, water, honey and vanilla. Puree mix until it is creamy. This may take awhile depending on how strong your blender is.
6. Finally add in your oil and cocoa powder and blend again until thoroughly mixed.
7. Fill your cheesecake pan or portion out the filling into your individual mini cups. Remember this recipe doesn't get baked and will not rise so fill each mini-cake to the level you wish to serve it at.
8. Place cheesecake (covered in foil or plastic wrap) into the freezer for a few hours. The larger the cake you make the longer it will take to freeze. Large cheesecakes should take about 1 hour to fully set.
9. Enjoy!



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