

Raw Lemon Raspberry Cheesecake

MAKES ONE 9-INCH ROUND CHEESECAKE

Treat your taste buds to an explosion of flavors with this Raw Lemon Raspberry Cheesecake. Loaded with healthy fats, fiber, vitamins, and minerals without sacrificing flavor, this is a win-win dessert recipe. Victoria often teaches this recipe in her cooking classes, because it's very simple to make. It also looks sensational as a centerpiece at a dinner party—the vibrant raspberry color really pops. If you are using frozen raspberries (which we use most often, unless it is raspberry season), don't forget to defrost them in their bag; they need to be at room temperature so they don't make the coconut oil clump. Give it a whirl and treat yourself!

For the crust

- 1 cup raw almonds
- 3 Tbsp. cacao powder
- $\frac{3}{4}$ cup pitted dates (preferably Medjool)
- Pinch of Himalayan pink salt

- 1 Place the almonds in a food processor and process until they are broken into small pieces.
- 2 Add the cacao powder, dates, and salt. Process until the mixture will hold together with gentle pressure. If it's not sticking together well enough, add 1 Tbsp. water at a time until it reaches the right consistency.
- 3 Grease a 9-inch pie pan or cheesecake pan with coconut oil and then press the mixture into the pan with your fingers.

For smaller, bite-sized versions, you can make these in a silicon muffin tin instead of a larger pan.

For the filling

- 2 cups soaked cashews
- 1 cup almond milk
- $\frac{3}{4}$ cup maple syrup
- $\frac{3}{4}$ cup lemon juice
- Zest from 2 lemons
- 1 Tbsp. vanilla extract
- $\frac{1}{8}$ tsp. Himalayan pink salt
- 1 12-oz. bag frozen raspberries, thawed, or about 1 cup fresh
- 3 Tbsp. sunflower lecithin
- $\frac{3}{4}$ cup coconut oil

- 1 Place the soaked cashews and almond milk in a food processor and blend until creamy. Add maple syrup, lemon juice, lemon zest, vanilla extract, and salt. Process until creamy, 3–5 minutes.
- 2 Add the raspberries and process again until blended.
- 3 Add the sunflower lecithin and coconut oil. Process once more until smooth and creamy.
- 4 Pour the filling mixture into the prepared crust. Place in freezer for 1–2 hours to set. Remove from freezer and serve.
- 5 Cheesecake will keep for 4–5 days if stored covered in the refrigerator. It will last for 7–10 days in the freezer. We keep ours covered in the freezer and take it out 10–15 minutes before serving.

