

Cashew Lemon Cheesecake

Ingredients:

Crust Ingredients:

- 2 cups almonds soaked in water
- ¼ cup pitted dates soaked in water
- 1/8 teaspoon celtic salt
- ¼ teaspoon vanilla powder



Filling:

- 3 cups raw cashews soaked
- 1 cup fresh lemon juice
- 1 cup almond milk (soak 20 almonds in water)
- ¾ cup pure coconut oil warmed to liquefy
- ¾ cup agave syrup
- ½ teaspoon vanilla powder
- Pinch of sea salt



Method:

1. Make almond milk first by blending 1 cup water with 20 almonds from the above 2 cups that have been soaked overnight. Then drain to give 1 cup almond milk. Save pulp left in colander to use as part of crust ingredients.
2. Blend all crust ingredients together and place into a 20" pie plate, pressing out evenly. Place in fridge while making filling.
3. Blend cashews first adding the almond milk slowly till creamy.
4. Then add the lemon juice, agave syrup, vanilla powder, salt and coconut oil last.
5. Blend well, and then pour into pie crust. Set in fridge & serve cold.