

# Raw Blueberry & Acai Cheesecake



## Base Ingredients

- 1 1/2 cup macadamia nuts (or almonds)
- A pinch of salt
- 8 Medjool date dates, pitted

## Filling Ingredients

- 2 cups raw cashews (soaked in water for 4 hours, or overnight)
- Juice of 1 large lemon
- 3/4 cup frozen blueberries
- 1/2 cup coconut milk
- 2/3 cup refined coconut oil, melted
- 5 tbsp maple syrup
- 5 teaspoons of açai powder
- 1 teaspoon of vanilla essence

## Method

1. To make the crust, add macadamia nuts and salt to a food processor until it resembles a fine crumble. Loosely tear the dates in half, then place one half at a time. Process until the mix turns into a sticky dough.
2. Line the bottom of a 20cm springform cake tin with baking paper. Then, press the dough into the base of the tin until flat and even.
3. Place into the freezer while you prepare the filling. Rinse your blender.
4. Drain and rinse the soaked cashews and add them to the food processor. Add all other ingredients listed and blend for a few minutes, until very creamy and smooth.
5. Remove the cake tin from the freezer and pour the filling on top of the crust. Return to the freezer for 4 to 6 hours, or until the filling has set.
6. Store in the freezer, and let it thaw for 20 minutes before serving.
7. To serve, you can decorate with edible flowers and blueberries as I have, or you may like to simply drizzle honey on top.

