



LEMON CHEESE CAKE

Base

*1 cup raw almonds (soaked)
1/2 cup dates pitted (soaked)
1/2 cup dried coconut*

Blend pitted dates, then add almonds and coconut and blend until well combined.

Place base mixture into a 20x20cm line tin or moulds and push down and then pop into freezer whilst you make filling.

Filling

*1 cup cashews, soaked for 1 hour
1/2 cup lemon juice
1/2 cup maple syrup
1/2 cup coconut oil
pinch of salt*

Blend cashew nuts until creamy, add all other ingredients until smooth.

Assembly

Pull base out of freezer, place filling on top and freeze for a couple of hours or overnight. Top with lemon rind and serve.