



Vegan Raspberry Cheesecake

4 pieces



Easy

up to 30 Min.



Ingredients:

Ingredients for the Base:

100 g Dates
100 g Almonds
25 g Dr. Oetker Fine Dark Cocoa Powder
15 ml Maple Syrup

For the Cheesecake:

150 g Cashews (soaked in water overnight)
75 ml Coconut Milk
45 ml Maple Syrup
30 ml Lemon Juice
25 g Coconut Oil (melted)
10 g Dr. Oetker Madagascan Vanilla Paste (2 tsp)
100 g Raspberries

For the Chocolate Sauce:

60 ml Coconut Cream
20 g Dr. Oetker Dark Chocolate
10 g Icing Sugar
10 g Dr. Oetker Fine Dark Cocoa Powder
5 g Dr. Oetker Madagascan Vanilla Paste

1 For the Base:

Place the all the ingredients in a blender or food processor and blitz until mixed and the dates are smooth in texture.

2 Press the base mixture into the base of jars or cheesecake moulds and place in the fridge to chill.

3 For the Cheesecake:

Place the soaked cashews in a food processor and blitz on a high speed until smooth, this might take a while depending on your food processor.

4 Once the cashews are smooth, add the coconut milk, maple syrup, lemon juice, coconut oil and Vanilla Paste to the food processor and blitz the mixture until all combined and smooth. Finally add in the raspberries and blitz until smooth.

5 Pour the cheesecake mixture over the chilled bases, making sure you divide the mixture equally between the bases and place in the freezers for 4 hours or overnight.



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6 For the Chocolate Sauce:

The chocolate sauce can be made ahead of serving and kept in the fridge for up to a week, if it becomes too thick in the fridge place in the microwave to soften for 30 seconds. To make the chocolate sauce, heat the coconut cream in a pan over a low heat until just boiling. Remove from the heat and stir in the chocolate until it has melted.

- 7 Add the icing sugar, Cocoa Powder and Vanilla Paste and stir through the mixture until dissolved – place the pan back on a low heat if the sauce is not fully melted and stir over the heat until smooth. Leave the sauce to cool and place in the fridge until required.

8 To Serve:

Remove the cheesecake from the freezer about 30 minutes before serving. Drizzle the chocolate sauce over the top of the cheesecake and finish with a raspberry!

