PREP: 30 min + setting
COOK:
SERVES:6

No bake Vegan Lemon Cheesecakes with Raspberry Jelly

Rich, creamy and naturally sweetened with dates and pure maple syrup, these raw vegan lemon & raspberry cheesecakes are perfectly portioned for a dinner party or everyday snacking! A big thank you to the lovely Jade from Panaceas Pantry for developing this recipe for us!

Ingredients

Base

1/2 cup pecans

2 Tbsp shredded coconut

1/4 cup (25g) cacao or cocoa powder

Pinch salt

6 large, soft dates, pitted * (see notes)

Filling

1 1/2 cups raw cashews, soaked in water for 4 hours.

1/3 cup fresh lemon juice

Method - Base

STEP 1

Add pecans, coconut, cacao/cocoa and salt to a high-speed food processor and pulse until small crumbs have formed. Add dates, and pulse to combine. The base should hold together well when pressed between your fingers- if it is too dry, and 1-2 more dates.

STEP 2

Divide base evenly between 6 small silicone muffin/cupcake moulds. Press down firmly to create the base and set aside.

Method - Filling

STEP 1

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Ingredients

Zest from 1 large lemon

2 sachets Queen Jel-It-In

1/2 cup (125ml) coconut milk

1/4 cup (62ml) Queen Pure Maple Syrup

1 tsp Queen Organic Vanilla Bean Paste

Raspberry Jelly

1 cup (125g) raspberries

2/3 cup water

2 tbsp Queen Pure Maple Syrup

1 sachet Queen Jel-It-In

Method - Filling

Drain cashews and place into a high speed blender with lemon juice, lemon zest, maple syrup and vanilla paste. Blend until very smooth. Set aside.

STEP 2

Add coconut milk and Jel-It-In to a small saucepan and slowly bring to the boil, whisking the whole time. Once you have reached boiling point, turn off the heat. With the blender running, stream the coconut milk mixture into the blender, and blend for a further 1 minute, then immediately pour the filling evenly between the 6 moulds, ensuring you leave a 3-4mm gap at the top for the jelly layer. Bang the cakes gently on the bench to remove air bubbles, then set in the fridge while you prepare the jelly.

Method - Raspberry Jelly

STEP 1

Add raspberries, water and maple syrup to a small saucepan and cook for 5 minutes over a low-med heat. Turn off heat, then strain the mixture through a fine sieve into a bowl. Discard the seeds in the sieve.

STEP 2

Rinse out the saucepan, place the raspberry mixture back in along with Jel-It-In and bring to the boil (whisking the whole time). Once you have reached boiling point pour the raspberry jelly over the top of the cheesecakes. Move quickly, as the mixture will begin to set very quickly. Set in the fridge overnight.

STEP 3

To serve, top with fresh berries and enjoy immediately. Store in an air-tight container in the fridge for 4-5 days.

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