PREP: 30 min
COOK:
SERVES: 8-10

Raw Coconut, Macadamia & Raspberry Cheesecake

The perfect prep-ahead dessert for a hot summer's day! This cheesecake is a better-for-you treat made with creamy cashews, dates and plenty of raspberries. Keep frozen until ready to serve.

Ingredients

Crust

¼ cup (25g) desiccated coconut

1 cup (120g) raw macadamias, soaked for 4 hours

½ cup (80g) soft Medjool dates

¼ tsp sea salt

½ tsp Queen Vanilla Bean Paste

1-2 tsp Queen Pure Maple Syrup

Filling

1 ½ cups (180g) natural cashews, soaked overnight or at least 6 hrs, drained

Method - Crust

STEP 1

Grease and line a 20cm springform cake tin with baking paper and sprinkle the base with coconut. Set aside.

STEP 2

Process macadamias, dates, salt, Vanilla Bean Paste and Pure Maple Syrup until a smooth mixture comes together. Press mixture into cake tin evenly using the back of a spoon. Set aside.

Method - Filling

STEP 1

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Ingredients

2 tsp Queen Vanilla Bean Paste

1/3 cup (80ml) coconut oil, melted

cup (80ml/120g) honey or ¼ cup (60ml) Queen Maple Syrup

¾ cup (95g) raspberries, fresh or frozen

2 lemons juiced (approx 90ml)

1 tsp lemon zest

Topping

3 cups (225g) shredded coconut

¼ cup (60ml/80g) Queen Pure Maple Syrup

1 tsp Queen Vanilla Bean Paste

Pinch sea salt

Fresh raspberries

Method - Filling

Place cashews, Vanilla Bean Paste, coconut oil, honey, lemon zest and juice in a clean food processor and process until a smooth mixture is achieved. Depending on the strength of the processor, this may take some time. Pour half of this mixture into the cake tin and spread with a spatula.

STEP 2

Return remaining mixture to the food processor and add raspberries. Process until smooth then pour over vanilla layer. Place cake tin in freezer and freeze overnight or until solid.

Method - Topping

STEP 1

Prepare topping by placing coconut in food processor and pulsing until a fine mixture comes together. Add Pure Maple Syrup, Vanilla Bean Paste and salt and press into a lined baking tray. Freeze until ready to use.

STEP 2

Remove cheesecake from the freezer 20-30 minutes before serving. Carefully release the spring on the cake tin and remove baking paper on sides. Garnish cake with fresh raspberries and broken up coconut bark. Use a hot knife run under hot water to serve immediately. Always store cake in the freezer until ready to eat.

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