



PREP: 20 min +
chilling
COOK:
SERVES: 8-10

Raw Coconut Macadamia Cheesecake

This completely raw cheesecake recipe is no less delicious for it. The perfect way to have a luscious treat, without totally wallowing in indulgence!

Ingredients

Crust

- 1 1/4 cup (150g) sunflower seeds
- 1 1/3 cup (115g) shredded coconut
- 1/4 cup (60ml/80g) Queen Pure Maple Syrup
- 1 tbsp melted coconut oil
- 1 pinch sea salt flakes

Filling

- 240 ml coconut cream
- 2 cups (240g) macadamia nuts
- 1/2 cup (125ml) melted coconut oil
- 1/4 cup (60ml/80g) Queen Pure Maple Syrup

Method

STEP 1

Line a 20cm (8) spring-form tin with baking paper (use a little coconut oil to make it stick).

STEP 2

In a blender or food processor, blitz the sunflower seeds and coconut for 30 seconds then add the pure maple syrup, coconut oil and salt until the mixture comes together. Press the mixture into the bottom of the tin and use the back of a spoon to flatten it then refrigerate.

STEP 3

To make the filling, blend the coconut cream, macadamia nuts, coconut oil, pure maple syrup, vanilla and lemon juice for a couple of minutes or until creamy and smooth then pour the filling over the base.

STEP 4

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Ingredients

2 tsp Queen Organic Vanilla Bean Paste

Juice of 1 lemon (approx 45ml)

Caramel Sauce

18 Pitted medjool dates

1/2 cup (125ml) coconut cream

Method

To make the caramel sauce, blend the dates until they make a paste then add the coconut cream and blend for another 30 seconds.

STEP 5

Spoon half the sauce over the filling and swirl it through. Reserve the rest for serving. Refrigerate the cheesecake for at least 4 hours before serving. The sauce can be heated or served chilled.

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