



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  
1/2 cup (80ml/120g) honey or 1/4 cup (60ml) Queen Maple Syrup  
3/4 cup (95g) raspberries, fresh or frozen  
2 lemons juiced (approx 90ml)  
1 tsp lemon zest

## Topping

3 cups (225g) shredded coconut  
1/4 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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