



ALLERGIES:

No grains
No dairy
No eggs
No gluten

Prep time: 15 mins

Cook time: Nil

Serves: 8-10

INGREDIENTS

• **Base**

- 1 ½ cups almonds
- 10 medjool dates

METHOD

- Line a 20cm spring loaded tin with baking paper
- Place base ingredients into blender, and pulse until well combined.
- Press mixture firmly into base of prepared tin. Stand aside.
- Rinse and drain cashew nuts.
- Place all filling ingredients into blender and blend until smooth.
- Pour filling onto base in prepared tin,.
- Sprinkle top with grated lime zest, and place into freezer.
- Remove from freezer 30 minutes before serving.

LIME **CHEESECAKE**



• **Filling**

- 1 cup lime juice
- Zest of 3 large limes, keep some to garnish top
- 250g raw cashew nuts (soaked in cold water at least 3 hours)
- ½ cup coconut milk, full fat
- ½ cup rice malt syrup
- ¼ cup coconut oil