

Vanilla Cheesecake

Yields 9-inch cake (12-16 servings)

BL FP 8x8 inch spring-form pan

Crust: *yields 1½ cups*

1 cup almond pulp

½ cup coconut flour

2 Tablespoons coconut palm sugar powdered

2 Tablespoons carob powder (raw not toasted – see page 77)

¼ teaspoon salt

Place all ingredients into a food processor outfitted with an 'S' blade and process until well incorporated.

Add to vessel:

½ cup dates chopped and pitted

½ teaspoon vanilla extract

Continue processing until well incorporated.

Press final crust mixture into a parchment-lined 8x8 inch spring-form pan. Set aside.

Filling: *yields about 3½ cups*

¾ cup coconut meat

1 cup almond cheese

2½ Tablespoons Irish moss rinsed and soaked packed measure, or rinsed and soaked kelp noodles. (See tip on page 92.) Cut into small bits with culinary scissors

1½ teaspoons vanilla extract

¼ cup + 2 Tablespoons clear agave nectar

¼ cup Cashew-Brazil-Hempseed Milk (page 47)

2 Tablespoons lemon juice

¼ teaspoon salt

Place coconut meat, almond cheese, Irish moss (or kelp noodles), vanilla, agave, nut milk, lemon juice and salt into a high-speed blender. Blend on high until completely smooth and incorporated.

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Add to the blender vessel:

1 Tablespoon soy lecithin powder (see below)

2 Tablespoons coconut oil melted

Blend on high until completely smooth and incorporated.

Pour blended filling on top of pressed crust. Spread top smooth using a small off-set spatula.

Allow to set up in the refrigerator overnight or until knife cuts firm and cleanly all the way through. (Overnight is best.)

Cheesecake will store in the refrigerator for up to one week and frozen up to 3 months.