



ROASTED ALMOND & SALTED CARAMEL "CHEESECAKE"

+4 hours soaking + 1 hour prepping + 8 hours freezing | serves 16

INGREDIENTS

CRUST

10 medjoul dates, pits removed
2 cups | 300 gr. blanched almonds

SALTED DATE CARAMEL

15 medjoul dates, pits removed
2 tbsp roasted almond butter
2 tbsp melted coconut oil
2 tbsp unsweetened almond milk
1/2 tsp himalayan pink salt

1/3 cup | 35 gr. almond slices (for layering)

ALMOND CINNAMON CASHEW CREAM

3 cups | 400 gr. raw cashews, soaked overnight (or
for a minimum of 4 hours)
1 cup | 250 ml. unsweetened almond milk
1/2 cup | 125 ml. melted coconut oil
3/4 cup | 180 ml. rice malt syrup
1/4 cup | 70 gr. **roasted almond butter** (recipe is
on the blog)
seeds of 1 vanilla bean
1 tsp cinnamon

STEP BY STEP

Start by gathering, preparing and measuring all of the ingredients. This will improve your dynamic in the kitchen.

CRUST

1. Preheat your oven to 300°F | 150°C
2. Spread the almonds on a baking tray and roast for about 20 minutes (or until they turn golden brown).
3. Remove from the oven and allow them to cool completely.
4. Add the almonds and pitted dates to your food processor/blender and process for about 30 seconds, until they turn into a sticky, fine meal.
5. Scoop out a 1/4 cup of this meal and set aside, for garnish.
6. Line an 8" | 20 cm square pan (or a 9" | 23 cm round pan) with parchment paper, pour in the mixture and press it down firmly.

SALTED DATE CARAMEL

1. Soak the medjoul dates in hot (but not boiling) water for 10 minutes.
2. Drain the dates and squeeze the excess liquid.
3. Add the dates along with the rest of the ingredients to your food processor and process for a few minutes, until the caramel is smooth and there are no chunks of dates left.
4. Pour the caramel over the "cheesecake" base and spread evenly with the help of a spatula.
5. Sprinkle the almond slices over the caramel layer and place the pan in the freezer for a few minutes, while you work on the cashew cream.

ALMOND CINNAMON CASHEW CREAM

1. Rinse and drain the soaked cashews.
2. Add them to the food processor/blender and process for a couple of minutes, stopping a few times to scrape down the sides of the bowl. Process until the cashews turn into a smooth paste.

MORE ON THE NEXT PAGE



EXPLORE THE BLOG TO FIND OTHER VEGAN RECIPES
WWW.COCOONCOOKS.COM

-
3. Add the rest of the ingredients and process at the highest speed for a few minutes until you get a rich, creamy mixture. Be patient and blend until the cashew cream is completely silky.
 4. Remove the “cheesecake” pan from the freezer and pour the cream into the pan.
 5. Gently shake the pan a little to even out the surface and remove any air bubbles that might be trapped in the cream.
 6. Place the “cheesecake” in the freezer for at least 8 hours so it sets completely.

TO SERVE

1. Remove “cheesecake” from the freezer and slice immediately.
2. Allow the slices to thaw out for 20 minutes, sprinkle with some almond-date meal and a few almond slices and serve.

PS- The “cheesecake” will hold in the freezer for 6 weeks. You can slice it and freeze the slices separately. This way, you can have a slice of cake whenever you want!



EXPLORE THE BLOG TO FIND OTHER VEGAN RECIPES
WWW.COCOONCOOKS.COM