

Lime and Passionfruit Cheesecake



Blender Required

Food Processor Required

For the base

- 1 cup cashews
- 1 cup pecans
- 1T agave
- 1T coconut oil
- 1t vanilla extract
- ¼ teaspoon Himalayan salt
- 2t lemon juice

Process cashews to flour using a food processor, then add the pecans and process again. It is important to do them separately, as the pecans release their oil if processed too long.

Add remaining ingredients and process again. Press into the bottom of 9" springform pan and place in fridge whilst working on filling.

For the filling

- 3 cups cashews, soaked for 1-2 hours
- 1 cup coconut oil
- ½ cup lime juice
- 2T vanilla extract
- 8 passionfruit, inner flesh and seeds only
- ½ teaspoon Himalayan salt
- 1/2 cup agave syrup

Blend all ingredients in a high speed blender until smooth.

Pour on top of the base. Place in the freezer to set. Once set, the cheesecake can be moved to, and stored in, the fridge until ready to eat.

