

Raw Blueberry Cheesecake

Serves 10



Ingredients

- 60 ml Water
- 15 grams Gelatin
- 160 grams Oats (rolled)
- 240 grams Maple Syrup (divided)
- 120 ml Coconut Oil (divided)
- 10 ml Vanilla Extract (divided)
- 3 grams Sea Salt (divided)
- 455 grams Cashews (raw, soaked overnight, drained & rinsed)
- 300 grams Blueberries (fresh or frozen, divided)
- 30 ml Lemon Juice

Directions

1. Add the water to a small microwave-safe dish. Sprinkle the gelatin on top, then microwave for 30 seconds. Set aside and allow to cool.
2. Add the oats, 1/3 of the maple syrup, 2/5 of the coconut oil, half of the vanilla, and half of the sea salt to the blender or bowl of a food processor. Process until a sticky, slightly crumbly dough starts to form.
3. Pour the dough into the bottom of a springform pan. Spread the dough evenly with your hands or with the bottom of a cup. Set aside and wipe the blender or food processor clean.
4. Add the remaining following ingredients to the blender or food processor: maple syrup, coconut oil, vanilla, and salt. Add the cashews, half of the berries, and lemon juice. Process until very smooth and creamy. Stir in the remaining berries.
5. Pour the mixture into the springform pan on top of the crust. Smooth it out with a spatula, then transfer it to the fridge to set for at least three hours. Slice, serve, and enjoy!



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