

PALEO STRAWBERRY CHEESECAKE (DAIRY AND GRAIN FREE)



Paleo Cheesecake

A super-delicious treat for a special occasion. Don't worry if you don't have fresh strawberries you can do the same recipe with frozen strawberries or use another type of berry. You could also add the topping (berries) to the top layer so then it would be part of the cake. This cake tastes amazing but make sure that you let it come to room temperature before serving (but not for long otherwise it will be too soft). That way you get the most creamy texture and taste most like traditional cheese cake.

Other recipes with similar ingredients add a pinch of salt to the filling and I've seen one that uses 2 cups of fresh coconut flesh from green coconut instead of half of the cashew nuts and that would no doubt work really well if you can get fresh coconut. Let if you do try it with the coconut flesh.

You can also make this one as Mini Cheesecake Tartlets.

Raw Strawberry Cheesecake (Dairy/Grain Free)



Prep time

40 mins

Total time

40 mins

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Recipe type: Sweet Treat

Type of food: Paleo

Serves: 12

What you need:

- BASE
- 1 cup almond nuts
- 1/3 cup pecan nuts (or cashews)
- 1 cup desiccated coconut
- 1 1/4 cup dates (aprox 6 medjool dates)
- 1/4 tsp sea salt
- 1/4 tsp vanilla extract
- 2 tbsp coconut oil (melted)
- FILLING
- 3 cups cashews
- 1/2 cup coconut oil
- 1/4 cup honey
- 1/2 cup full fat coconut milk/cream
- 3 tbsp lemon juice
- 1 tsp vanilla extract
- 1 cup strawberries (frozen or fresh with steams removed and chopped up)
- Plus more strawberries (fresh or frozen) for topping

