



R e c i p e

VEGAN NO-BAKE CARDAMOM LIME »CHEESE CAKE«

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Recipe: **LENKA SELINGER**



CATEGORY
Dessert



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INGREDIENTS

FOR THE BASE

65g oats
70g almonds
2 TBSP cocoa
10 Medjool dates
1 TBSP cold-pressed coconut oil
¼ TSP salt

FOR THE FILLING

225g cashews,
 soaked in water for 2-8h
 Juice and zest
 of an organic lime
80g maple syrup
50g cold-pressed coconut oil
 (melted)
1 TSP freshly ground cardamom
 A pinch of salt

FOR DECORATING

250g blueberries
 A couple of fresh mint leaves
 (optional)

STEP 1

For the base: I used a rectangular tin (10x34cm) which equals a round tin with a diameter of about 20cm.

STEP 2

Chop the oats and almonds in a kitchen machine until they're ground roughly.

STEP 3

Add the other ingredients and mix until thicker chunks form when you pinch the dough between your fingers.

STEP 4

Press the dough into the bottom of your tin and around 2cm up the sides (dampen your fingers with a little water if it sticks to your fingers) and put it in the fridge to cool.

STEP 5

For the filling: Add all of the ingredients to the bowl of your stand mixer and stir until you have a creamy, homogenous filling without chunks.

STEP 6

Add the filling to the base and quickly shake it from left to right a couple of times so it spreads all over. Then bang the tin on your kitchen counter once to eliminate any air bubbles and help the filling spread into the corners.

STEP 7

Cool for at least 2 hours. This cake can be frozen very well – simply take it out to defrost at room temperature half an hour before serving.

STEP 8

Before serving: Garnish with blueberries and mint (I used very little for the pictures but recommend adding more when actually eating the cake – it's a delicious flavour combination!)