

Raw Maca Berry Cheesecake

Prep Time: 30 | Total Time: 120 | Yield: 8

Ingredients

Base:

- 1 cup coconut
- 1 cup sunflower seeds
- 1 cup soaked dates
- 1 Tbsp coconut oil
- 1 tsp vanilla
- 1 tsp salt

Berry Layer:

- 2 cups cashews (soaked)
- 1/2 cup coconut oil
- 3/4 cup water
- 1 cup mixed berries
- 1 Tbsp acai or maqui powder
- 1/2 cup rice malt syrup
- 1 Tbsp lemon
- 1 Tbsp psyllium husk (added at the end)

Maca-Vanilla layer:

- 1 cup soaked cashews

1 cup soaked coconut chips

1/2 cup coconut oil

3/4 cup water

2 Tbsp maca powder

1 tsp vanilla

1 tsp salt

1 Tbsp Psyllium husk (added at the end)

Method

FOR THE BASE

Mix the base together in a food processor then press into the bottom of a 22 inch spring form pan. Place in the freezer while preparing the middle later.

FOR THE MACA FILLING

Place all maca filling ingredients into the food processor until blended (add psyllium husk at the end) then pour into the springform pan. Place back in the freezer.

FOR THE BERRY FILLING

Place all the berry layer ingredients into a food processor then pour into the springform pan. Place in the freezer and take out an hour or so before serving. Enjoy!