

Vegan Blueberry Cheesecake

Ingredients filling

37g raw cashew, soaked overnight in cold water

1 cup coconut oil

½ cup maple syrup

1 teaspoon vanilla extract

500g fresh blueberries

Whiz cashews for 3minutes then place all the ingredients in a blender, leaving a handful of berries for decoration.

Ingredients base

3 cups shredded coconut, toasted in a pan till golden

1 cup almond meal

½ cup coconut oil

½ cup maple syrup

½ teaspoon ground cinnamon

Place all ingredients in a blender and combine till a moist consistency.

Pour ingredients in Delicake Master and press down.

Pour the filling over the base and refrigerate for a minimum of 8 hours or overnight.

Just before serving, add the fresh berries. Remove the sleeve up wards, cut & serve from the base.

You can re-assemble sleeve and lid to store in the fridge.

Use the same ingredients for the TRM & double the wet ingredients for VRM