

# Vegan Lemon Cheesecake

Suitable for Vegans and Vegetarians

## Ingredients (Serves 12)

For the base

- 30g coconut oil
- 100g blanched almonds
- 100g soft pitted date

For the topping

- 300g cashew nuts
- 2 ½ tbsp agave syrup
- 50g coconut oil
- 150ml almond milk
- Zest and juice from 2 lemons



## Method

- Put the cashews in a large bowl, pour over boiling water and leave to soak for 1 hr.
- Blitz the ingredients for the base with a pinch of salt in a food processor.
- Grease a 23cm tart tin with coconut oil, then press the mix into the base and pop in the fridge to set (about 30 mins).
- Drain the cashews and tip into the cleaned-out food processor. Add all the remaining topping ingredients, reserving a quarter of the lemon zest in damp kitchen paper to serve, then blitz until smooth.
- Spoon onto the base and put in the fridge to set completely (about 2 hrs). Just before serving, scatter over the reserved lemon zest.

*Adapted from BBC Good Food*