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Raw Layer “Lime” Cheesecake

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Crust Ingredients

- 1 cup pecans
- 1 cup coconut shredded unsweetened
- 1 teaspoon of salt
- 1 tablespoon of lemon juice
- 1 tablespoon of maple syrup

Carob Layer Ingredients

- 1. 5 cups sweetened carob chips
- 1 can of coconut cream

Lemon/Avocado Filling Ingredients

- 4-5 medium avocado Flesh
- 1/2 cup of raw cashews (soaked)
- 1/2 cup of coconut cream
- 5 lemons, meted and juiced (need 1/2 cup of lemon juice)
- 1/2 cup maple syrup
- 1/4 cup coconut oil

Topping Ingredients

- 2 lemon zested
- 1/2 cup Raspberries or other berries

Instructions

Crust:

1. Put in the food processor the pecans, coconuts shredded and salt process until the mixture is crumbly.
2. Add lemon juice and maple syrup.
3. It should hold together when pinched.
4. Place crust in springform cake pan

Carob Layer:

1. Using a double boiler pot to melt the carob chips.
2. Blend Coconut Cream with melted Carob Chocolate
3. Pour the carob layer over the crust.
4. Freeze for at least 4 hours or more.

Lemon/Avocado Filling:

1. Blend the soaked cashews, avocados, lemon juice, lemon zest, maple syrup, coconut oil in a blender or food processor.
2. Pour filling over the frozen carob layer.
3. Chill in the refrigerator for at least 4 hours or more.

Topping:

1. Decorate your raw cheesecake with raspberries or any other berry or fruit.
2. Add the zest of 2 lemons and enjoy!

