

Blueberry Cheesecake

From: Living on Live Food by Allisa Cohen

Crust:

2 cups almonds

1 cup raisins or dates

Filling:

4 cups cashews

1 large lemon, juiced

8 Tbsp honey

2 t vanilla

2 c blueberries

1 c water

Crust: Process the almonds and dates in a food processor with the “s” blade until crumbly. Press into a 9x9 pan or a deep dish pie plate.

Filling: Grind the cashews finely in a food processor with the “s” blade. Add the lemon, honey and vanilla. Gradually add the water and process until smooth and creamy. Add blueberries; keep a few out as topping if you wish.

This recipe is really good with fresh strawberries. The trick to a really great cheesecake is to process the filling until it is smooth.