

Chocolate Fusion Cheesecake

Crust:

- 1 cup raw almonds
- 1 cup shredded unsweetened coconut flakes
- 3 Tbsp. raw cacao powder
- 2 Tbsp. filtered water
- 1 Tbsp. liquid vanilla
- 2 Tbsp. raw honey
- Pinch of sea salt



Place nuts into the food processor and mix until a fine powder is achieved. Add the remaining ingredients and process until mixture sticks together. Press the mixture tightly into the pan.

White Filling:

- 12 oz. raw cashews
- 1 ½ cup filtered water
- 2 Tbsp. lemon juice
- 3 Tbsp. raw honey
- 1 Tbsp. Lecithin Granules
- Pinch of sea salt

Dark Chocolate Filling:

- 3 Tbsp raw cacao powder
- 2 Tbsp. liquid vanilla

½ cup raw cacao butter (melted)

½ cup coconut oil (melted)

Add all ingredients for the White Filling except cacao butter and coconut oil. Blend until very smooth. Add the melted coconut oil and cacao butter and blend until smooth.

Pour $\frac{3}{4}$ of the mixture into the prepared crust. Set aside. Leave the remaining mixture in the blender. Add raw cacao & carob powder to the remaining mixture. Blend until smooth. Pour into the White Filling. Swirl fillings together and set up in fridge.