

Raw Zucchini Cashew Cream Cake Recipe

Ingredients for crust:

- 1 cup walnuts
- 1/4 cup dates
- 1 t cinnamon
- pinch sea salt



Ingredients for filling:

- 1 cup cashew butter
- 1/2 cup chopped zucchini
- 1/4 cup coconut oil
- 2 Tbsp coconut milk
- 2 Tbsp coconut sugar
- 1 tsp vanilla
- stevia to taste or vanilla stevia and omit vanilla
- squeeze of lemon juice
- ½ tsp sea salt

Instructions for crust:

1. Process all ingredients until well blended.
2. Press into small spring form pan or parchment lined glass or ceramic dish.

Instructions for filling:

1. Process all ingredients adding stevia a few drops at a time until desired sweetness.
2. Pour into prepared dish and let set in freezer or refrigerator.
3. After set, pop out of tartlets, parchment lined pan or spring form onto serving plate, garnish with berries and refrigerate covered until ready to serve.