# Mini chia cheesecakes

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These mini cheesecakes are a great way to round off a dinner party.

**Ingredients** (makes 6)

Crust

- 1 cup shredded coconut
- 1 tbsp chia seeds
- ½ cup linseed meal
- ½ cup quinoa flakes
- Pinch salt
- 1 tbsp maple syrup
- 1 tbsp virgin coconut oil
- 1 tbsp agave syrup
- 1 tbsp date paste (1 fresh date and 1 tsp agave syrup, blended)

Filling

- 1 cup cashews, soaked 1 hour and drained

- 1 cup macadamia nuts, soaked 1 hour
- 1 cup lemon juice
- 3 tbsp agave syrup
- 1 tbsp maple syrup
- 1 dessertspoon vanilla essence
- 3 tbsp virgin coconut oil, melted
- ½ large lemon, zested
- 1 tbsp chia seeds

**METHOD**
Make the crust. Mix all ingredients together with a spoon, and, using clean hands, press mixture into cupcake patty tins. Press well up the sides. Place in freezer.

Make the filling. Place all ingredients in a food processor and blend until smooth. Remove tray from freezer and add filling. Garnish with lemon rind and crushed macadamia nuts. Serve.

NEXT: Chia chocolates recipe>>

Recipe from *Cooking With Chia* by Nicky Arthur; Photo credit: Graeme Gillies

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