

Lemon and camu cheesecake

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Camu has a tart citrus flavour that can be used to flavour ice creams, desserts and smoothies. This healthy cheesecake is to die for.

Ingredients (serves 6)

For the crust:

- 1 cup unsweetened shredded [coconut](#)
- 5 pitted [dates](#)
- ½ cup almond meal
- 1 tbsp water

For the filling:

- 1½ cup raw cashews, soaked in water for two hours or overnight
- ¼ cup [coconut oil](#), melted
- 1 [lemon](#), juice and zest
- ¼ cup raw [honey](#) or coconut nectar
- 1½ tbsps camu powder

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Garnish (optional)

- Dried orange peel
- Slice of lemon
- Lemon zest

METHOD

Prepare the base by combining all dry base ingredients in a food processor until crumbly. Add water, a little at a time, until a sticky dough forms. Press base evenly into a 9" silicone cake tin, or two medium food rings. Refrigerate while you make the filling.

In a high-speed blender, combine cashews with coconut oil and lemon juice until smooth. This may take up to five minutes, scraping down the sides as you go. Once smooth, add honey, zest and camu powder, blending again for 30 seconds until well combined.

Pour filling on top of base(s) and freeze for two hours. Once set, remove and allow to come to room temperature, then top with additional lemon zest, a slice of lemon and dried orange peel.

Recipe and images [Sally O'Neil](#)

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