Raspberry and pistachio 'cheesecake' squares

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This creamy vegan dessert will trick the senses and satisfy the most unlikely tastes.

Ingredients (makes 16)

Base

- 1 cup shelled raw pistachio nuts
- 2 tbsp melted coconut oil
- 5 Medjool dates, pitted
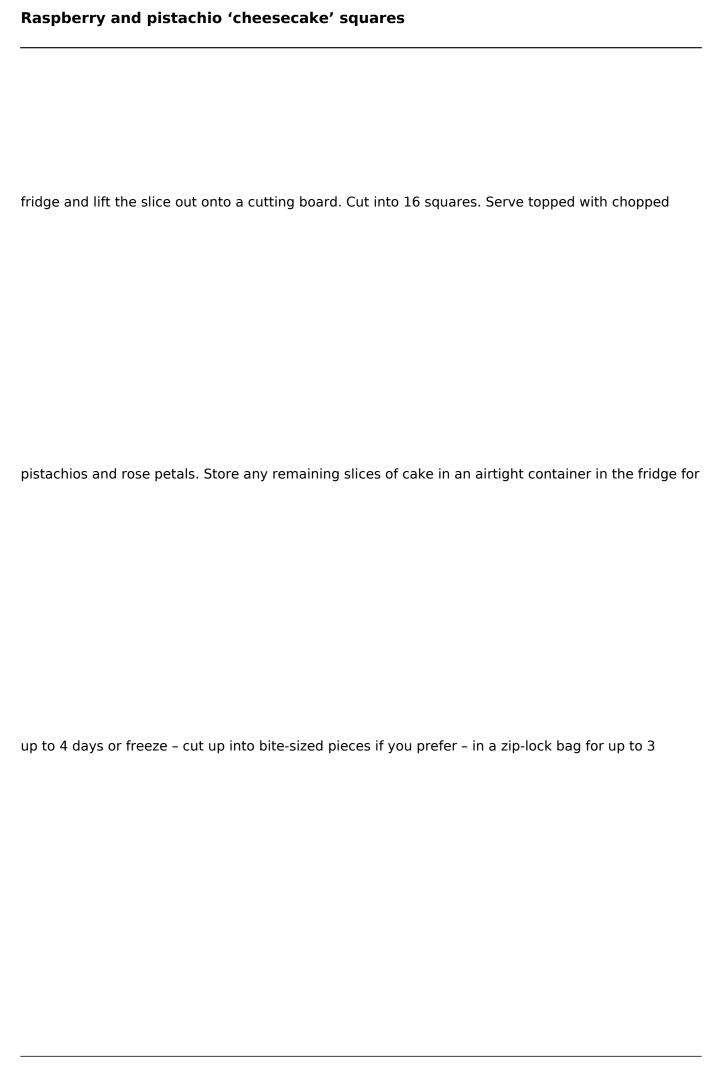- Pinch of sea salt flakes

Filling

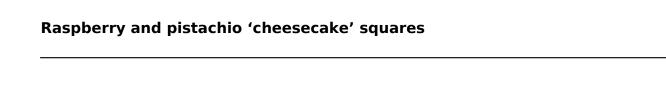- 3 cups cashews, soaked for 4 hours in water, then drained

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- 1½ tbsp honey or rice malt syrup
- ¼ cup lemon juice
- ¼ cup melted coconut oil
- 1 tsp vanilla powder or natural

- vanilla extract
- ½ cup raspberries, fresh are best

To serve

- 3 tbsp shelled raw pistachios, chopped roughly
- Petals from 1 pink rose

Method

Line a 20 cm square cake tin with enough baking paper for it to overhang two sides. To make the

base, process all ingredients in a food processor or power blender on low until roughly chopped and

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crumbly but soft dough starts to form. Press into the base of the prepared tin. Place the tin in the

fridge. Meanwhile, prepare the filling. Place soaked cashews, honey or rice malt syrup, lemon juice,

coconut oil and vanilla in a power blender or food processor and process until smooth and creamy in

texture. Gently fold through half the raspberries and spread the mixture evenly over the base, then

tear remaining raspberries into smaller pieces and press gently into the cake. Smooth top, cover

with a piece of baking paper and place in the fridge for 1 to 2 hours to set. Remove tin from the

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fridge and lift the slice out onto a cutting board. Cut into 16 squares. Serve topped with chopped

pistachios and rose petals. Store any remaining slices of cake in an airtight container in the fridge for

up to 4 days or freeze – cut up into bite-sized pieces if you prefer – in a zip-lock bag for up to 3

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months.

This is an edited extract from [Wholesome Cook](#) by Martyna Angell.

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