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

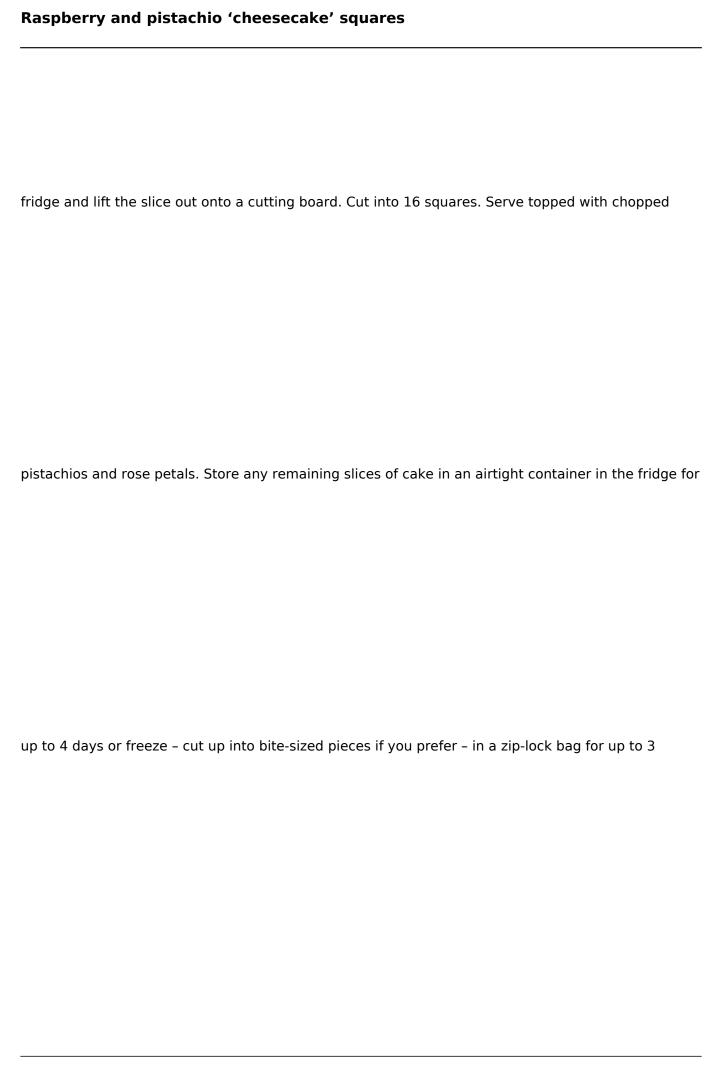
• 3 cups cashews, soaked for 4 hours in water, then drained

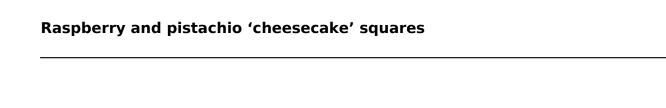
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 1½ tbsp honey or rice malt syrup ¼ cup lemon juice ¼ cup melted coconut oil 1 tsp vanilla powder or natural
 vanilla extract ½ cup raspberries, fresh are best
To serve
 3 tbsp shelled raw pistachios, chopped roughly Petals from 1 pink rose
Method
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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 i

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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





months.

This is an edited extract from Wholesome Cook by Martyna Angell.

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