

Herbal Legacy Recipes

Andraya's Favorite Non-Cheesecake

Contributed by Master Herbalist Yvonne Salcido

Crust:

- 2 C. almonds (grind in first in the food processor alone)
- ¼ C. unsweetened macaroon coconut
- ½ C. dates

Blend all ingredients in a food processor. Press into 9 by 13 glass or stainless steel pie pan.

Filling:

- 3 C. cashews (soak 2 hours)
- ¾ C. honey
- ¾ C. lemon juice
- ¾ C. coconut oil
- 1 t. vanilla
- ½ t. sea-salt

Blend together in blender until smooth. Pour on the crust and freeze. Take out of freezer 10 minutes before serving.

Topping:

- 2 C. frozen or fresh fruit (my favorite is raspberry or strawberry)
- 1 T. agave

Stir together and drizzle over cheesecake when serving.



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