

ORANGE CHOCOLATE CHEESECAKE

Vegan recipe and notes shared by Madan Mohini dasi



Servings: About six pieces, depending on how you slice it.

Time: 30 minutes.

CRUST:

- 1 Cup almonds*
- 1/4 Cup cacao powder
- 3 dates

Combine all ingredients in a food processor. Process until finely ground. Mixture should hold together when pressed. If the dates are a bit dry and the mixture doesn't hold together add dash of water. Set aside 1/4 Cup. Press remaining into the bottom of 6" spring form pan. If you aren't using a spring form pan, you can line any dish with baking paper to make it easy to lift out the cake to slice and serve. Place in the refrigerator.

*An option to make the almonds more digestible is to soak them overnight, rinse, then dry in a dehydrator for 2 hours or in a very low oven for 20-30 minutes. Dry and crunchy work best for this recipe.

FILLING:

- 3 oranges (make sure you have very good oranges)
- 2/3 Cups agave
- 2 1/2 Cups cashews (soaked at least 3 hours)
- 3/4 Cup coconut butter*
- 1/4 tsp. sweet orange essential oil

TOPPING:

- 1 Tbls cacao powder
- 1/4 Cups agave
- 1/2 Cup coconut butter*

RECIPE CONTINUED

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PREPARATION:

Grate the zest off of all the oranges. You should have about 2 T. Be careful to only get the orange part as the pith (the white) is bitter. Juice the oranges. You should have about 2/3 C. Place cashews, agave, coconut butter, zest, essential oil and orange juice in a food processor and process until very smooth. Pour over the crust. Mix the topping ingredients in a small bowl. Pour on top of the filling. Sprinkle extra crust on top and refrigerate for at least 4 hours before serving.

*What is the difference between coconut oil and coconut butter? Coconut Oil is pressed out of the coconut flesh either by centrifugal force (unrefined, virgin coconut oil) or the cold pressed method. Coconut Butter is coconut oil plus coconut solids. It contains the oil and the flesh of the coconut. You can make your own coconut butter in just a few minutes! Place 3-4 cups of desiccated or shredded coconut in a food processor and blend for 8-10 minutes. You will need to scrape the sides a couple of times. Voila!

