

matcha swirl cashew cheesecake

This recipe from the Minimalist Baker really knocks it out of the park! The no-bake date crust is amazing

INGREDIENTS

FILLING

1+1/2 cups raw cashews (soaked overnight in cool water or in very hot water for 1 hour)
1 tsp vanilla extract
juice of 1 medium lemon (3 Tbsp)
1/2 cup canned coconut milk (Aroy-D brand)
1/4 cup melted coconut oil
1/2 cup maple syrup
1/4 tsp sea salt
1+1/2 tsp matcha green tea powder (available at Bulk Barn)



CRUST

1 cup packed medjool dates, pitted
1+1/2 cups raw walnuts or almonds
1 pinch sea salt

INSTRUCTIONS

Add cashews to a bowl, cover with very hot water, and let soak 1 hour. Or cover with cool water and let soak for 6-8 hours or overnight. Drain well and set aside.

CRUST

Add dates to a food processor and blend until small bits remain and it forms into a ball. Remove and set aside.

Next, add nuts and salt and process into a meal. Then add dates back in and blend until a loose dough forms – it should stick together when you squeeze a bit between your fingers.

Line a standard pie pan, round layer cake pan, or 7-inch spring-form pan with parchment paper.

(This works best if you cut out a round bottom and then wrap a separate strip around the inside of the sides, so you can just peel off the strip before serving. You can also just grease the pan but it will be harder to serve beautifully.)

Then add crust mixture and carefully press with fingers to distribute over bottom and up the sides.

FILLING

Add all filling ingredients except matcha to a high-speed blender or food processor and blend for about 7 minutes, until creamy and smooth, scraping down sides as needed.

Pour 2/3 of the filling into the crust and tap a few times to release any air bubbles. Set aside.

To the remaining filling, add the matcha powder and blend until creamy and smooth.

Add the matcha flavoured filling to the other filling in a swirling motion. Then swirl a few times with a spoon or a chopstick to create more of a swirl, but don't over-mix or you'll spoil the two-tone effect! Tap gently on the counter to release any air bubbles.

Cover loosely with plastic wrap and freeze until set – about 3-4 hours depending on size of dish.

When set, it will be firm to the touch.

To serve, set out of the freezer until slightly soft to the touch, about 15-20 minutes. Then slice with a hot knife for easier slicing.

Once this cheesecake has been frozen, it can be stored in the refrigerator for up to 3 days, but it will become quite soft. It's best to store it covered, in the freezer and set it out for 15-20 minutes before slicing/serving. Store leftovers in the freezer up to 1 month or the refrigerator up to 3 days.