



STRAWBERRY CHEESECAKE

Yield: 1 8" Cheesecake

Equipment

Food processor

High speed blender

CRUST

1 cup	almonds, soaked and dehydrated
1 cup	walnuts, soaked and dehydrated
1/2 cup	honey
pinch	Celtic sea salt

Process nuts until ground in food processor using the "S" blade. Add honey and salt, and pulse until thoroughly blended. Mixture should be sticky and hold together. Add additional honey if needed to hold mixture together. Press into the bottom of a 7x7 inch glass dish or an 8" round spring form pan.

FILLING

1 cup	macadamia (and/or cashew) nuts
1 cup	honey
1 cup	coconut oil
1 cup	fresh strawberries, hulls removed
Pinch	Celtic sea salt
Splash	lemon juice

Place all ingredients into a high-speed blender and blend until smooth. Pour mixture over crust. Place covered cheesecake into freezer for 3 hours or until firm. Remove 10 minutes before serving.