

## Giraffe's Love No-Bake Vegan "Cheesecake" Too

Didn't you know? I admit, it is a new concept for me also, but when the wonderful people at Laughing Giraffe Organics emailed this recipe straight from the Giraffe's mouth (and graciously granted a reprint here) who was I to argue?! Especially since they churn out some of the most delicious granola and macaroons (lovingly named Snackaroons) I have ever sunk my teeth into. Seriously, they know healthy snacks and sweets, so this one is bound to be a winner ... and did I mention? It is easy too. Okay, enough rambling, here is the recipe for the Giraffe's dairy-free, soy-free, egg-free "cheesecake" with a decadent (yet nutritious) almond crust ...

Raw Vegan "Cheesecake" with Almond-Date Crust (from The Laughing Giraffe)

### Almond Date Crust

2 cups almond flour  
2 cups almond crumbs  
1/2 teaspoon salt  
1/4 cup maple syrup  
2 tablespoons coconut oil  
2 tablespoons date paste [blend up some dates to make your own if needed]

Mix all ingredients together well by hand.

Line 9-in tart pan or springform pan with plastic wrap and press crust to desired thickness with slightly moistened hands. Chill crust prior to filling, or dehydrate crust for 24-48 hours, chill, then fill.

### Cheesecake Filling

3 cups cashews soaked (at least one hour)  
1/2 cup lemon juice  
3/4 cup raw agave  
3/4 cup coconut oil, melted  
1/2 cup water  
1 teaspoon vanilla extract  
1/2 teaspoon nutritional yeast  
1/2 teaspoon sea salt  
1/4 vanilla bean, scraped

Blend all ingredients in Vita-mix until completely smooth. Pour into prepared crust and chill in freezer for at least one hour to set. Keep refrigerated until ready to serve.

Yields one yummy 9-inch "cheesecake!"