



## Consejo del chef

Put the cashews in water for 2-3 hours before making the filling. Then place them in a colander and wash them before use.

## Raciones para 1

**125 gr** Raw cashews

**250 ml** Coconut cream

**250 gr** Vegan cream cheese

1 Tablespoon of cornstarch

1 Teaspoon of vanilla extract

**70 ml** Agave syrup

1 Tablespoon of melted coconut  
oil

2 Teaspoons of lemon zest

2 Tablespoons of lemon juice

**200 gr** Vegan cookies to taste

**50 gr** Peeled nuts

**65 gr** Margarine

- 1 First, we will make the base by grinding the cookies and nuts and mixing them with the melted margarine until we have mouldable dough.
- 2 Place this dough evenly on the base of a round mould with removable bottom with a 15 cm diameter approximately, and previously covered with parchment paper.
- 3 Preheat the oven to 180°C, top and bottom heat. Meanwhile, we will prepare the filling.
- 4 Place the hydrated cashews in the mixer with the coconut cream, vegan cream cheese, cornstarch, vanilla and agave syrup, coconut oil, lemon zest and lemon juice.
- 5 Pour this mix into a pan and heat over medium-high heat, stirring, until we reach a smooth and creamy texture.
- 6 At this point, we can taste it and decide if we need to add some sweetener, vanilla, or lemon juice.
- 7 Pour the filling into the mould and bake for 50-60 minutes.
- 8 Take it out of the oven and let it cool before removing the cake from the mould.
- 9 Garnish with a layer of raspberry marmalade and whole raspberries.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/cheesecake-vegana-estilo-american-retro/>

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