

# Raw Raspberry Mini Cheezecakes

Adaption of a recipe courtesy of Julia Michelle  
www.juliamichelle.com.au @juliamichelle.health

food processor  
measuring cups and spoons  
~15 cupcake moulds  
high speed blender  
lemon squeezer  
spatula or plate scraper  
small spoon

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1. To make the base,  
**process** to a fine crumb

1½ cups **raw almonds**, activated  
1 cup **shredded coconut**

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  2. **Add**

3 fresh **Medjool dates**, deseeded  
1 TBS **coconut oil**, melted

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  3. **Process** until just combined, then  
**press** one tablespoonful into the base  
of each cupcake mould.

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  4. To make the filling,  
**blend** until smooth and creamy

2 cups **raw almonds**, activated  
3 cups **fresh raspberries**  
⅓ cup **coconut milk**  
⅓ cup **coconut oil**, melted  
⅓ cup **coconut nectar or maple syrup**  
2 tsp **lemon juice**, freshly squeezed

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  5. **Pour** the filling over the bases and  
place in the freezer to set.

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  6. **Remove** from the freezer 20 to 30  
minutes before serving, and can be  
decorated with

**vanilla or plain coconut yoghurt**  
extra **fresh raspberries**  
crumbled **dehydrated berries**
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