



# ORANGE, GOJI & STRAWBERRY “CHEESECAKE”

+4 hours soaking + 20 minutes prepping + 8 hours freezing | serves 12

## INGREDIENTS

### BASE

8 medjoul dates, pits removed  
1 cup | 100 gr. organic rolled oats  
1 cup | 100 gr. walnuts  
1/4 cup | 25 gr. dried goji berries  
1/8 tsp himalayan salt

### ORANGE & GOJI CASHEW CREAM

3 cups | 400 gr. raw cashews, soaked overnight (or  
for a minimum of 4 hours)  
3/4 cup | 190 ml. freshly squeezed orange juice  
1/4 cup | 60 ml. freshly squeezed lemon juice  
1/2 cup | 125 ml. rice malt syrup  
1/4 cup | 25 gr. dried goji berries, soaked in warm  
water for 10 minutes  
1/2 cup cold-pressed coconut oil, melted but not  
hot  
zest of 2 oranges

### STRAWBERRY SAUCE

1 large handful | 200 gr. strawberries  
4 medjoul dates, pits removed  
1/3 cup | 80 ml. rice malt syrup  
3 tbsp | 45 ml. freshly squeezed lemon juice

### TOP WITH

fresh strawberries  
dried goji berries  
walnuts

## STEP BY STEP

Start by gathering, preparing and measuring all of the ingredients. This will improve your dynamic in the kitchen.

### BASE

1. Add the oats, walnuts, goji berries and salt to your food processor or high speed blender and process for about 30 seconds or until they turn into a fine meal.
2. With the motor running, add the pitted dates one by one until they're perfectly combined and the meal turns sticky.
3. Line a cheesecake pan (we used a rectangular silicone mold) with with parchment paper..
4. Evenly scatter the mixture into the pan and press it down firmly.
5. Set aside.

### ORANGE & GOJI CASHEW CREAM

1. Rinse and drain the soaked cashews.
2. Add them to the food processor/blender and process for a couple of minutes, stopping a few times to scrape down the sides of the bowl. Process until the cashews turn into a smooth paste.
3. Add the rest of the ingredients (except for the coconut oil and orange zest) and process for 30 seconds.
4. With the motor running on a medium setting, pour in the melted coconut oil.
5. Process at the highest speed for a few minutes until you get a rich, creamy mixture. Be patient and blend until the cashew cream is completely silky.
6. Slowly fold in the orange zest with the help of a spatula.
7. Pour the cream into the pan.
8. Gently shake the pan a little to even out the surface and remove any air bubbles that might be trapped in the cream.
9. Place the “cheesecake” in the freezer for at least 8 hours so it sets completely.

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#### STRAWBERRY SAUCE

1. Add all of the ingredients to your food processor or high speed blender and process for a couple of minutes, stopping a few times to scrape down the sides of the bowl.
2. Pour into an airtight container or jar and store in the fridge.

#### TO SERVE

1. Remove “cheesecake” from the freezer all it to thaw for 15-20 minutes before slicing.
2. Pour the sauce over each slice and top with strawberries, goji berries and walnuts. Enjoy!

PS- The “cheesecake” will hold in the freezer for 6 weeks. You can slice it, pour the sauce over and freeze the slices separately. This way, you can have a slice of cake whenever you want, just allow the slices to thaw out for 20 minutes before serving.



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