

Raw Carrot Cake "Cheese" Cake

Adapted from: Leanne Vogel (*Healthful Pursuit*)

Prep time: 4 hours (for the cashews) + 20 minutes

Total time: 6 hours 20 minutes

Serves: 4

Cook time: N/A (but 2 hours in the freezer)



Ingredients

For Cream "Cheese":

1 ½ cups raw cashews, soaked in water for 4-6 hours
2 tbsp. coconut oil
½ cup milk of choice
4 tsp. apple cider vinegar
2 tsp. lemon juice
¼ cup sugar or coconut/palm sugar
2 tsp. pure vanilla extract

For Cake:

2 cups carrot, shredded
½ cup medjool dates, pitted (about 8 dates)
½ cup raw walnuts, divided
⅓ cup dried apricots (about 10 apricots)
½ cup raisins, divided
½ cup shredded unsweetened coconut
½ tsp. cinnamon
¼ tsp. nutmeg
⅛ tsp. all spice

Instructions

1. To make the cream "cheese," line a 4 cup glass container with cheese cloth. Combine cashews, coconut oil, almond milk, vinegar, and lemon juice in a blender. Process until smooth.

2. Pour the mixture into the container so that the mixture is over top of the cheese cloth. Cover and leave on the counter overnight. In the morning, remove the lid of the container, pinch the sides of the cheese cloth together and lift cream cheese mass out of the container to allow the liquids to drain from the bottom. Place cream "cheese" into food processor bowl, add powdered coconut sugar and vanilla and process until smooth.
3. To make the cake, place dates, apricots, cinnamon, nutmeg, and allspice in a food processor and pulse until pureed but still chunky. Add in remaining ingredients and pulse until combined.
4. Finally, add in remaining divided ingredients (walnuts and raisins) to the cake mixture for a bit of texture. Separate the cake mix among four 3-inch spring form pans, no need to oil or line. Press the mixture firmly to the bottom. Top with cream "cheese," cover with plastic wrap and place in the freezer for at least 2 hours.