



Chocolate and Raspberry “Cheesecake”

Recipe Gluten-free, dairy-free (casein-free), hypotoxic and vegan

By: Cuisine L'Angélique

PORTIONS: 15

PREPARATION: 20 MINUTES

COOKING: 65 MINUTES

REFRIGERATION: 6 HRS

INGREDIENTS

Choco-almond crust:

- 185 g (1 1/4 cups) raw almonds
- 20 g (1/4 cup) quinoa flakes
- 80 g (1/4 cup) maple syrup
- 30 ml (2 tbsp) [cocoa Cuisine L'Angélique](#)
- 30 ml (2 tbsp) light olive oil
- 2.5 ml (1/2 tsp) vanilla extract
- 1 ml (1/4 tsp) almond extract
- 0.5 ml (1/8 tsp) salt

Filling:

- 210 g (1 1/2 cups) cashew nuts
- 240 g (1 cup) water
- 320g (1 cup) maple syrup
- 340 g (1 12 oz packet) organic soft tofu
- 30 g (1/3 cup) [cocoa Cuisine L'Angélique](#)
- 30 ml (2 tbsp) cornstarch
- 15 ml (1 tbsp) agar-agar powder
- 7.5 ml (1 1/2 tsps) vanilla extract
- 7.5 ml (1 1/2 tsps) almond extract

Raspberry topping:

- 195 g (1 1/2 cups) raspberries, fresh or frozen
- 105 g (1/3 cup) maple syrup
- 37.5 ml (2 1/2 tbsp) organic cornstarch, diluted in the same amount of water

Bring raspberries and maple syrup to a boil. Add cornstarch mixture, stirring constantly with a whisk until thickened. Refrigerate until ready to use.



You will be utterly delighted by this casein-free “cheesecake.”

PREPARATION

1. Preheat the oven to 325 °F (165 °C).

2. Oil a 9-inch (23 cm) diameter hinged pan and place parchment paper at the bottom only (cut it to get the right diameter).
3. Grind the almonds in a food processor (more or less finely, depending on preference).
4. In a bowl, combine all the ingredients for the crust. Press the mixture firmly into the bottom of the pan. Bake on the centre rack of the oven for 5 minutes. Remove from oven and set aside.
5. Preheat the oven to 350 °F (180 °C).
6. Combine all the ingredients for the filling in a blender and blend until smooth and even.
7. Pour the mixture into the pan. Place on a baking sheet and bake on the centre rack of the oven for 60 minutes.
8. Allow the cake to cool on a wire rack at room temperature, without unmoulding.
9. Then cool completely in the refrigerator. Afterwards, top with the raspberry filling.
10. When ready to serve, pass a knife blade between the cake and the pan to unmould.

The cake will crack on top when it cools. This is quite normal and typical of this kind of cake.