

NO BAKE CHOCOLATE CAKE





INGREDIENTS

Crust:

- ◆ 1 cup raw hazelnuts
- ◆ 1/4 cup raw almond banana nut butter (or your favorite nut butter)
- ◆ 1 cup gluten-free oat flour
- ◆ 2 scoops of organic coconut protein powder
- ◆ 2 tablespoons coconut oil (softened)
- ◆ 1 teaspoon gluten-free vanilla extract (alcohol-free)
- ◆ 2 tablespoons maple syrup (or vegan sweetener)

Filling:

- ◆ 1 cup raw hazelnuts
- ◆ .5 cup raw cashews
- ◆ A 14 oz can full cream condensed coconut milk (must use full-cream otherwise it won't be creamy)
- ◆ 1 teaspoon gluten-free vanilla extract (alcohol-free)
- ◆ 3 tablespoons Carob powder

Topping:

- ◆ 2 single servings of dairy-free yogurt (I used Kite Hill Blissful Creamy Coconut Milk Yogurt, Strawberries & Crème brand) + 2 teaspoons gluten-free vanilla extract (alcohol-free)
- ◆ 8 oz sliced strawberries + 1 tablespoon date syrup



METHOD

First, lightly grease (with coconut oil) an 8- or 9-inch pie pan, glass Pyrex, or another baking pan. If you sprouted your nuts or seeds, drain them before adding them to the blender.

Put crust ingredients into a blender and turn on chop setting, and continue to process until the crust is evenly blended. Consistency should be crumbly and sticky.

Remove the crust ingredients from the blender, and then press evenly into the bottom of the pan. Place pan into the freezer, allowing the crust to set while you prepare the filling.

Next, prepare the filling. Add the seeds into the blender first, turn the blender on and pulse the seeds till they form a grain-like consistency. Add the remaining ingredients and blend until smooth.

Remove the pan from the freezer, and pour the creamy filling evenly over the top of the crust. Place the pan back into the freezer for up to 2 hours. Meanwhile, prepare your toppings.

Wash strawberries before use, and thinly slice into small pieces. Add to a separate bowl with the date syrup and mix together, and let the juicy aromas to build. Set aside.

Next, once filling layer has hardened on the surface, take cake out of the freezer. Add dairy-free yogurt and vanilla extract in a separate bowl, mix well, then transfer mixture over the top evenly. Then add strawberries over the top. Transfer cake to freezer for another 3 hours, for the yogurt topping to harden thoroughly.

When finished, remove approximately 15 min before serving. Enjoy!

Store leftovers up to 60 days, covered in the freezer.

