

Vegan strawberry cake (no bake)



20 min. 365 kcal SteviaSweet Crystal

Preparation

Soak the cashews in cold water for several hours or overnight.

In a high-speed blender or food processor, combine the ground almonds, dates and coconut oil to form a crumbly mixture. Place the mixture in a lined springform tin (Ø 18-20 cm) and press down.

Purée the cashews, lemon juice and zest in a blender or food processor. Then add the strawberries, **SteviaSweet Crystal**, liquid coconut oil and salt. Blend until the mixture is creamy and smooth. Spread the topping onto the base. Freeze the cake for 4 to 5 hours or overnight. Then remove from the freezer and release from the tin. Leave to thaw in the fridge for about an hour. Decorate the cake with strawberries, fresh mint leaves and ground almonds.

Ingredients for 8 servings

Base

100 g	ground almonds
70 g (8-10 pcs)	dried dates
1 tbsp	liquid coconut oil

Topping

250 g	cashews
juice and zest	of half a lemon
250 g	strawberries
1 tbsp	SteviaSweet Crystal
4 tbsp	liquid coconut oil
1/4 tsp	salt

Serve with

100 g	strawberries
	mint leaves
	ground almonds

Nutritional information per portion

365	kcal
1534	kJ
14.5	g Protein
19	g Carbohydrates
29.5	g Fat