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[www.jewishcookery.com](http://www.jewishcookery.com)

Vanilla and Almond Butter ‘Cheese Cake’

This is a slightly unusual ‘cheesecake’ as firstly it is parev but it also vegan. Sweetened with the natural sugars of dates and maple syrup, the dessert definitely has a guilt free feeling about it! The banana, almond and date mix produce a ‘creamy consistency’ like cheese, a recipe suitable both as a dessert or buffet tea.

Preparation Time: 20 minutes Cooking Time: 10 minutes Serves: 10 – 12 people

Base:

250g oats

275g dates – dried and stoned

‘Cheesecake’:

3 large bananas

50 ml melted coconut oil

300g almonds - toasted

150g dried dates - stoned

50ml maple syrup

1 teaspoon vanilla extract

50g cocoa powder

Topping:

3 tablespoons [plain chocolate](http://www.thisrawsomeveganlife.com/2012/01/health-by-chocolate.html)

3 tablespoons **Nutural World almond butter**

Method

1. Line and grease a 22cm loose based cake tin with baking parchment paper.
2. To make the base, whizz the oats and dates in a food processor until they stick together.
3. Press into the base of the prepared cake tin.
4. Bake for 10 minutes at 200 C/ 400F or until golden.
5. To make the cheesecake: Combine all ingredients - EXCEPT cocoa powder - until very smooth.
6. Spread half the mixture onto the prepared base.
7. Add the cocoa powder to the remaining mix and combine well. Spread this over the other half.
8. Set in the freezer overnight and then drizzle with **Nutual World almond butter** and grated chocolate the next day.
9. Remove from the freezer about 30 minutes before serving.