

Matcha Mint Chocolate "Cheese" Cake



Makes one 9" round cake

In this recipe, cashews replace a traditional cheesecake base, with matcha and mint supplying the delicate flavoring. What I love most about this cake is that it's seasonless—it's perfect in summer when you want something refreshing, and also festive enough to serve during the holidays.

Ingredients

Crust

2 c. almonds
1/2 c. cacao powder
1/4 c. hemp seeds
1/4 c. agave nectar
1 tbsp. mint extract

Filling

2 c. cashews, soaked
and drained
1/2 oz. Irish moss, soaked
and drained
1/2 c. agave nectar
1/2 c. almond milk
1/2 c. melted coconut oil
2 tbsp. coconut butter, softened
2 tsp. matcha powder
1 tsp. vanilla bean powder
or vanilla extract

Chocolate Garnish

1/4 c. melted cacao butter
1/4 c. cacao powder
3 tbsp. agave nectar
1/2 tsp. vanilla extract

Steps

1. To make the crust: Place the almonds, cacao powder, hempseeds, agave nectar, and mint extract in a food processor and process until the mixture sticks together when pressed between your fingers. Press the crust into the bottom of a 9" springform pan. Set aside and make the filling.
2. To make the filling: Place the cashews, Irish moss, agave nectar, almond milk, coconut oil, coconut butter, matcha powder, and vanilla bean powder in a blender and blend until smooth. Pour the filling over crust and place the cake in the freezer for 2–4 hours. Meanwhile, make the chocolate garnish.
3. To make the chocolate garnish: In a small bowl, whisk together the cacao butter, cacao powder, agave nectar, and vanilla extract until smooth. Set the bowl in the freezer until the chocolate hardens all the way through.
4. To assemble: When the cake is firm enough to cut, remove from the freezer. Grate the chocolate garnish on top before serving. Serve immediately or store in the refrigerator for up to 5 days or in the freezer for up to 3 months.



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