

## Mixed Berry Cashew Cake

### Ingredients

#### For the Crust:

- 1/2 cup pitted dates
- 1/4 cup walnuts
- 1/4 cup pecans
- 1/4 teaspoon almond extract
- 1 tablespoon water

#### For the Filling:

- 2 1/2 cups raw cashews, soaked for 8 hours
- 3/4 cup maple syrup
- 1 cup mixed berries, frozen is best
- 5 ounces coconut cream



### Preparation

- Soak the cashews overnight in water (or in boiling water for 1 hour if you're in a pinch).
- Using a food processor, combine the dates, nuts, extract, and water. Pulse as needed to form sticky, workable dough. This will take a few minutes.
- Flatten the dough to fill the bottom of your can or mould (6-9 inches but you could stretch this further). Two layers of wax paper and a rolling pin work well to keep things from sticking everywhere.
- Blend the cashew, maple syrup, berries, and creamed coconut until smooth. There should be no chunks. I leave the blender running a few minutes for good measure.
- Pour the mixture over the crust and tap the pan to level out the mixture and remove any bubbles.
- Freeze the cake overnight. Transfer to refrigerator a few hours before eating or leave it at room temperature for about 20 minutes. You should not be eating this cake frozen. It should have a creamy, smooth consistency.