

Raw vegan blueberry-coconut-cake

It's hot hot hot here in germany, that's why i decided für this vegan raw blueberry-coconut-cake and it's so delicious 😊 because there are just a few "real" ingredients inside after cleaneating concept.

Ingredients:

Crust:

- 130g nuts (i used almonds)
- 70g sunflower seeds
- 6 medjool dates
- Lemon zest
- 1 tsp. coconut oil

Filling:

- 250g fresh blueberries
- 120g cashews, soaked overnight in water
- Lemon zest
- 1-2 tsp. maple sirup, or agave nectar
- 1 tsp vanilla
- 1 can coconut milk (full fat)
- 80ml coconut oil
- 3 tbsp. arrowroot

Topping:

- Fresh blueberries
- 1-2 tbsp. desiccated coconut, if you want

Preparation:

- I used a round baking pan of 9inch, or 23cm
- Place nuts and sunflower seeds, dates, lemon zest and coconut oil into a food processor and ground until ist fine. You should have a sticky mix
- Spoon the mix into the pan, i used a spatula to pressed the mix on
- Place into fridge
- Rinse the soaked cashews under running water and place into blender. Add blueberries, lemon zest, arrowroot, maple sirup, coconut milk and coconut oil and blend until smooth
- Pour the filling into your pan and place over night into fridge
- Once set carefully remove from pan, decorate with fresh blueberries and desiccated coconut and enjoy 😊

