

## All Raw Real Cheesecake

Out of nourishing traditions cookbook

Yum Yum

For the crust:

2 cups almonds (preferably soaked and dried)

1 cup pitted dates

For the filling:

4 cups of *homemade cream cheese*

4 organic eggs, separated

1 ¼ cups milk, preferably raw

2 tablespoons gelatine (or equivalent alternative such as Agar- Agar)

½ cup raw honey

1 teaspoon of vanilla

Pinch sea salt

What to do;

1. In a food processor, process dates and almonds until they form a sticky mass. Press into a buttered 9 inch by 13 inch pyrex pan to form a crust
2. Put egg yolks and milk in a saucepan, beat lightly, sprinkle with gelatine and warm slightly until gelatine is dissolved
3. In a food processor, combine cream cheese, honey and vanilla and process until smooth. Add yolk mixture and process until smooth. Transfer to a bowl and place in refrigerator while beating eggs
4. Beat egg whites with a pinch of salt until stiff, fold into cream cheese mixture and pour the mixture into the crust.
5. Chill several hours before serving