



RHUBARB & ROSEHIP CHEESECAKE

Ingredients

For the base -

1 1/2 cup raw nuts of choice

1 cup pitted dates

1/8 tsp salt

For the filling -

2 tubs of vegan cream cheese

1/2 cup icing sugar

2 Tbsp Mr Fitzpatrick's Rhubarb & Rosehip cordial

Rhubarb Jam

How to

1. Soak dates in boiling water until soft.
2. Blend the dates, nuts and salt in a food processor. Add water very slowly (1 tsp at a time) if need to soften the mixture.
3. Place into a lined 9-inch baking tin.
4. Press down evenly, then set aside while you make the filling.
5. Mix the vegan cream cheese with the cordial and scoop over the crumble.
6. Add a layer of jam and then another layer of cream cheese.
7. Add a sprinkle mixed nuts on top.