



Salted Caramel Cheesecake Squares

INGREDIENTS

Crust:

150 g Farm Fresh Nuts [Dry Roasted Slivered](#)

[Almonds Unsalted](#)

125 g chopped dates or about 6 Farm Fresh Nuts

[Jumbo Medjool Dates](#)

1 tbsp coconut oil

1 pinch of salt

½ cup Farm Fresh Nuts [Raw Shelled Pistachio
Kernels](#)

Filling:

200 g cups cashews

80 ml coconut oil

125 ml Condensed Coconut Milk (See recipe here)

3 tbsp lemon juice

1 tsp vanilla

65 ml raw honey

Caramel Topping:

1/2 cup packed dark brown sugar

6 tablespoons salted butter

One 14-ounce can sweetened coconut milk

2 tablespoons dark corn syrup

1 teaspoon vanilla extract

Flaky sea salt, for garnish

Making the base: Put the ingredients for the base into the food processor and pulse until it resembles a crumbly texture. Be careful not to over process or you will end up with almond butter which in itself is extremely tasty but not what you want to make in this case. The reason for using coconut oil is that it solidifies at temperatures below 25°C (75°F) and this small amount of oil is already enough to hold the crust together.

For the caramel topping: Add the brown sugar and butter to a pan, set over medium heat and cook, stirring, until the butter is melted and the sugar is dissolved. Add the condensed milk, corn syrup and vanilla and bring to a boil, stirring continuously.

Place a candy thermometer in the caramel mixture and continue to boil until the caramel reaches 225 degrees F. Turn off the heat and let the caramel cool for about 5 minutes before pouring over the cheesecake.

Making the Cashew Cream Cheese Filling

200 g cups cashews

80 ml coconut oil

125 ml coconut milk, full fat full fat

3 tbsp lemon juice

1 tsp vanilla

65 ml raw honey

Making the cream cheese: You need to soak the cashews in cold water for about 4-6 hours to soften them. If you are in a hurry same rule applies for all dried produce. You can reduce the soaking time by using hot water. Place the cashews in a bowl, pour boiling water over them and let them sit for 15 minutes. Do not cook them. Once the cashews are softened, pour away the excess water. This step is necessary if you want a silky smooth cashew cream because the soaking softens the cashews immensely.

Now pour all the "cream cheese" ingredients into the food processor and blend at maximum speed until it is as creamy as you want it to be. It is as simple as that. Now spread it on top of the crust and off it goes into the freezer.

Depending on the temperature setting it will take 2-5 hours to set. The cakes keep nicely in the freezer for about a month.