# No Bake Nut Cake Recipe

A no-bake cake, that contains, a perfect combination of creamy cashews, crunchy walnuts and fruity raspberries. Its taste and texture exist separately and come together to melt on your tongue.



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| **Prep Time:** 2hrs soaking and 2 hrs freezer | **Category:** Dessert |
| **Cook time:** 20 minutes | **Cuisine:** German |
| **Yield:** 1 cake | **Suitable for:** Vegetarian Diet, Gluten-free |

### Ingredients:
### Base:

- 2 cups of raw walnuts
- 1/2 cup of dates

### Filling:

- 3 cups of raw cashews soaked for 2hrs
- 3 tbsp of honey
- 3 tbsp of extra virgin organic coconut oil
- 1 tsp of vanilla extract
- Juice of 1 lemon

### Topping:

- 1 cup of raspberries (fresh or frozen and thawed)
- 6 dates

### Instructions:

### Preparation:

- Soak the cashews for a minimum of two hours in clean water (purified water), two parts water to one part cashews.

### First layer equals the base:
1. To prepare the base place the cup of walnuts and the half cup of dates into a food processor until the mixture binds.
2. Line a square tray (20cm by 20cm) with baking paper and tip all of the base-mix into the form.

3. Press the base-mix firmly until an even layer covers the tray and rim of one centimetre comes up the sides.

**Second layer becomes the filling:**
1. To prepare the middle layer, add the soaked cashews, honey, coconut oil, vanilla extract and lemon into a food processor.
2. Blend until the mixture reaches the consistency of a fine paste.
3. Now pour the filling over the base and spread it evenly.

**Third layer becomes the topping:**
1. For the top layer, puree the raspberries with the dates.
2. Distribute the mixture evenly over the filling.
3. Freeze the cake for a minimum of two hours. After that, cool it in the fridge until you serve it.