**Paleo Cheesecake**

*Submitted by Shannon Starich*

FOR THE CRUST:

1/2 cup raw pecans (pecans don't require soaking)

a little more than 1/2 cup soft pitted dates (about 6)

1/4 cup raw flaked coconut

tiniest pinch of sea salt

FOR THE FILLING:

3 1/2 cups raw cashews (soaked overnight & drained)

2/3 cup agave nectar

2/3 cup extra virgin coconut oil

2/3 cup fresh lemon juice

2 teaspoons vanilla extract or 2 vanilla beans, scraped

Begin by soaking the nuts the night before. After they've finished soaking, prepare the crust. In the bowl of a food processor, chop the dates, nuts, coconut and sea salt. Process until it holds together when you press it between two of your fingers. Set aside.

Begin the filling by slightly warming the coconut oil in a bowl of warm water (it melts at 77 degrees). Add the cashews, coconut oil, agave, lemon juice and vanilla into a food processor and blend well (until completely smooth). Blend a little more, just to be safe.

Press the crust evenly into the bottom of an 8-inch spring form pan (don't go up the sides). Pour the filling on top and freeze for 4 hours, or over night. To serve, let the cheesecake thaw for about 30 minutes, and cut into small slivers.

SERVES 16