



## Almost Raw Chocolate Berry Cake

### Ingredients:

Berries

Chocolate

#### Ingredients Crust:

120g Dates

100g Soft dried figs

200g Almonds

1tsp Cocoa

#### Ingredients Cashew filling:

490g Cashews (soaked over night)

140g Cocoabutter (melted)

95g Agave syrup

280g Kokonut cream

1tsp Vanilla

130g Raspberries (not matter if frozen or not)

10g Cocoa

1tsp Lemon juice

#### Ingredients Frosting:

100g Nut nougat

100g vegan „Nutella“ (or more Nut nougat)

30g Coconut cream

### Instructions:

1. Put all the ingredients of the crust into a food processor or high-speed blender and mix it until it sticks together. Press it into a cake tin and leave some of the mixture to make some balls for decoration.

2. Mix all the Ingredients of the Cashew filling (besides the raspberries, lemon juice and cocoa) with a high-speed blender until smooth.

3. Part the Cashew filling into 3 parts. Blend one part with the raspberries, one with the cocoa and the third one with the lemon juice.

4. Layer the cashew fillings in the cake tin.

5. Freeze for about 3 hours.

6. Mix all the ingredients for the frosting and beat it till it gets smooth and fluffy. Chill it for 30 min. Decorate the cake with some melted chocolate, berries and the frosting.

You can either enjoy the cake right away or you freeze it again.

