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**Blueberry “Cheesecake”**

**Crust**

2 cups almonds  
1 cup raisins

**Filling**

4 cups cashews  
8 tbsp honey, agave, or maple syrup (can use less if you prefer)  
2 tsp vanilla  
2 cups blueberries  
1 cup water  
1-2 large lemons juiced (if using more lemon juice add less water)

**For Crust**

- Place the almonds in a food processor and blend until fine.
- Add raisins and blend until well blended.
- Pat crust down into a pie plate.

**For Filling**

- Place cashews, honey, vanilla, lemon and water in a blender or food processor and process until smooth and creamy.
- Remove this mixture from blender and stir in the blueberries.
- Pour filling into pie crust.
- Chill

Note: The filling can be made in the food processor but will be creamier if you use a Vita-Mix or a strong blender.

Soaking the cashews for a few hour will help to make this creamier if you are using a food processor.

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## Raw Walnut & Date Torte

### Ingredients

2 cups	Walnuts
2 cups	Raisins
2-4 Tbsp	Lemon Juice
1 cup	Soaked Dates- Medjool are the best (soaked 4-8 hours)
1 tsp	Pure Vanilla Extract
¼ cup	Unsweetened coconut flakes (optional)

### Method

- **Cake:** Blend walnuts, raisins and vanilla in food process until it forms a ball. Shape into a cake on a plate.
- **Icing:** Blend lemon juice and soaked dates in food processor until smooth. Spread over cake. Sprinkle with coconut.

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## VANILLA ALMOND MACAROONS

### Ingredients

1 3/4 cups	dried coconut
3/4 cup	ground almonds
3/4 cup + 2 tbsp	almond or cashew flour
3/4 cup	maple syrup
1/3 cup	coconut oil
1 1/4 tsp	vanilla extract
1/2 tsp	almond extract
Pinch	sea salt

### Method

- Mix together dry ingredients. Add wet ingredients to dry mixture and mix thoroughly.
- Place small scoops onto Teflex sheets and press down. Dehydrate 1 day. Transfer to dehydrator screens and dehydrate 1 more day. YIELD 22-24

Note: can also bake at 350 C for 10-15 minutes if you do not have a dehydrator.

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