



Blueberry cake.

No baking at all!!!!

Bottom portion of the cake:

¾ cup hazelnut

¾ cup walnuts

½ cup dates

Soak all nuts overnight. Soak dates about 2 hours before preparation of the cake. Strain all ingredients and mix them in the blender. Remove the mixture from the blender and spread in the 9" cake form. Spread the mixture with hand. You should have somewhat 1/2 of inch thick base for the cake

Top portion of the cake:

1 ¼ cup cashew nuts (soak nuts overnight)

1/1/4 cup frozen wild blueberries

A shot of rum

3 tbl spoon nutritional yeast flakes

1 cup dates soak about two hours before making the cake

3/4 cup coconut cream

Strain the cashew nuts and dates. Mix everything in the blender. Remove the mixture and put on the top of the base you have just prepared. Place the cake in the freezer for about hour or two. It should settle enough so it can be easily sliced. Decorate with fresh blueberries, chocolate chips, coconut flakes. Mix some fresh strawberry and raspberry and pour the sauce over the cake. Possibilities are endless.

Curtesy of the following youtube channel: [\(166\) Jagodowa Rozkosz - Ciasto weganskie jagodowe z żurawiną bez pieczenia w 10 minut ! #rawfood #rawcake - YouTube](#)

Recipe was a little bit changed.