



## CHOCOLATE BANANA CHEESECAKE

*Serves 6-10 approx (depending on portion size and how much self-discipline and exceptional restraint you can muster)*

Chocolate cheesecake – need we say more? Oh wait, this one's vegan too being both *gluten and dairy free*.

### Ingredients

#### For the base

75g rolled oats  
2 tablespoons coconut oil  
2 tablespoons maple syrup  
1 tablespoon nut butter

#### For the cheesecake filling

1 x tub Bute Island Original Creamy Sheese  
1 large banana  
3 tablespoons cacao or cocoa powder  
4 tablespoons maple syrup  
1 teaspoon vanilla extract

#### For the raw chocolate drizzle

1 tablespoon coconut oil  
1 tablespoon maple syrup  
2 tablespoons cacao or cocoa powder



### Cooking Method

First make the base: Place the oats in a bowl. Gently melt the coconut oil, maple syrup and nut butter then pour in and mix to form a flapjack mixture.

Press into the base of a 12cm loose-bottomed cake tin, set aside.

Now make the filling: Simply place all of the ingredients into a blender and whizz up until thick and smooth. Pour this over the base and spread out evenly. Freeze for at least 4 hours.

Make the raw chocolate drizzle: Gently melt the coconut oil and maple syrup then whisk in the cacao/cocoa powder to form a sauce.

Remove the cheesecake from the freezer and remove from the tin and drizzle over. Either slice up and serve or place back in the freezer until ready.