

# Mango Cheesecake Slice

*Cook Time: 35-40 minutes*

## Ingredients

### Base

- 1 cup ground almond
- 1 cup raw buckwheat
- 1/2 cup of coconut thread
- 2 tablespoons coconut sugar
- 100g butter melted

### Filling

- 2 cups frozen mango
- 250g cream cheese
- 200g mascarpone cream
- 1 teaspoon vanilla extract
- 1/4 cup maple syrup
- 2 tablespoons freeze dried mango, plus extra for dusting (optional)
- 3 eggs



## Method

1. Preheat oven to 160°C and line a 27x18cm slice tin with baking paper. For the base, mix dry ingredients in a bowl and add melted butter, stirring well to mix through. Press firmly into the slice tin using the back of a spoon dipped in water and chill in the fridge while you make the filling.
2. For the filling place all ingredients except the eggs in a food processor and blend until smooth, scrape down the sides of the bowl and blend again. Add eggs one at a time, blending well after each addition. Pour the mixture evenly over the base and bake in the oven for 35-40 minutes, or until set.
3. Remove from the oven and cool to room temperature before dusting with freeze dried mango powder and/or coconut thread (optional). Refrigerate until chilled, then remove from the tin and cut into squares using a knife dipped in warm water for a clean cut.