

UNCONVENTIONAL BAKER'S

raw cakes
COLLECTION



UNCONVENTIONALBAKER.COM

Unconventional Baker's Raw Cakes Collection
Audrey Snowe

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Visit the Unconventional Baker website at: www.unconventionalbaker.com

introduction

This ebook is a collection of delicious raw vegan cakes for every occasion from the archives of the Unconventional Baker website. I've curated here some of the all time reader favorite recipes — all tried and tested over the years with rave reviews, making this collection a perfect resource for crowd pleasing cakes of all kinds. I hope you have great fun making these cakes — happy (un)baking!

x Audrey

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A deliciously creamy vegan cheesecake with layers of salted caramel, and subtle hints of chocolate and espresso. This cake is pretty epic in my books!

espresso salted caramel cheesecake

CRUST

1 cup raw cashews
3 soft medjool dates, pitted
2 tbsp maple syrup
1 tbsp coconut oil
2 tsp cocoa powder

BASE FILLING

1 ½ cups raw cashews, pre-soaked and strained
½ cup unsweetened almond milk
6 tbsp maple syrup
6 tbsp coconut oil, liquefied
1 tsp pure vanilla extract
¼ tsp salt

CHOCOLATE LAYER

half of the base filling mixture
1 tbsp cocoa powder
1 tbsp maple syrup
¼ tsp espresso powder

SALTED CARAMEL LAYER

half of the base filling mixture
3 tbsp coconut sugar
1 tsp carob powder
¼ tsp salt

TOPPINGS

cacao nibs
mini dairy-free chocolate chips or
chocolate shavings
some of the chocolate layer for swirls
(see step 3)

MAKES: 6" CAKE

1. Process the cashews into a nut meal in a food processor. Add remaining crust ingredients and process again until the mixture forms a fine moist sticky crumble. Transfer to a 6" springform pan and press down into an even crust along the base. Freeze while working on the next step.

2. Blend all base filling ingredients into a smooth creamy mixture in a power blender. Remove half of this mixture and set aside.

3. Add chocolate layer ingredients to the base filling in the blender and blend until smooth. Optional if doing swirls: remove about 2 tbsp of the mixture with a cake decorating pen tool* (or a mini pipping bag) and set aside for swirls later. Transfer the chocolate mixture from the blender into the prepared cake pan over the crust. Make sure the mixture fills the pan evenly. Freeze for 15-20 mins while working on the next step.

4. Clean out the blender pitcher. Add the remaining base filling that was set aside in step 2 to the blender along with the caramel layer ingredients. Blend until smooth. Carefully spoon this mixture over the chocolate layer in the pan (spooning the mixture on top bit by bit helps the layers to remain even). Gently smooth out the top with the back of a spoon.

5. Optional: if creating swirls, draw parallel lines with the chocolate mixture on top of the cake. Then use a skewer and drag it through the chocolate lines in a perpendicular manner, alternating between going up and down on each line. You can also curve the skewering lines slightly to create a rounded swirl look.

6. Freeze the cake for 6 hours or overnight to set. Enjoy!

Note: You can see the type of cake decorating pen tool I use on [the baking resources page here](#).

[RECIPE LINK](#)

[RECIPE VIDEO](#)