

## Wolfberry Cheesecake

1 ½ c. graham cracker crumbs  
¾ c. roasted pine nuts, chopped  
1 tsp. olive oil  
¼ c. Blue Agave  
1/3 c. unsalted butter, melted

Cut together with pastry cutter or forks, graham cracker crumbs, pine nuts, and Blue Agave. Slowly add melted butter while cutting the mixture. Be sure to completely incorporate butter before adding more. Stop adding butter when the mixture is able to hold its form when pressed between fingers. Spritz a 9 inch spring-form pan with olive oil on the bottom and sides. Press crust mixture into bottom of pan to cover evenly.

### First Layer:

48 oz. cream cheese, softened  
8 egg whites, beaten stiff  
2 c. Blue Agave  
2 tsp. vanilla extract  
1/2 c. wolfberries, dehydrated

Soften cream cheese to the point it is easily blended with an electric mixer. Add Blue Agave, blending with cream cheese until smooth. Beat egg whites in a separate bowl, then fold egg whites and vanilla into cream cheese mixture. Add wolfberries. Pour into prepared spring-form pan pie shell. Bake this first layer at 325 F\* for one hour. Turn the oven off, leaving the cheesecake in for an additional 30 minutes. Remove from oven and allow to cool in the refrigerator for 20 minutes.

### Second layer:

2 c. sour cream  
1 tsp. vanilla extract  
2 Tbls. Blue Agave

Mix all three ingredients until creamy. Spread on top of chilled cheesecake. Bake at 375 F\* for 15 minutes. Allow cake to cool completely before removing ring from the pan.

Recipe from: The Young Living Cookbook Volume I

## Wolfberry-Raspberry Sauce

(Cheesecake Topping) (adapted from the Young Living Cookbook Volume I)

1/4 c. wolfberries, dehydrated  
2 c. raspberries, fresh or frozen (thawed)  
1/4 c. Blue Agave  
1 drop of lemon Young Living essential oil

Puree all ingredients. Drizzle over cheesecake slices before serving.

Makes 16 servings

