



## CHOCOLATE DATE & NUT SLICE

Preheat oven to 180°C. Grease and line bottom and sides of a 22cm loose base square or round cake tin.

### What you need: Base

125g of our everyday flour mix  
1 cup desiccated coconut  
2 TBS soft brown sugar  
100g butter (note 1)  
¼ level tsp gf baking powder

### What you need: Filling

1 ½ cups finely chopped dates  
3 level TBS raw cacao powder  
1 TBS orange zest, finely chopped  
2 tsp vanilla paste  
Juice of 2 oranges made up with water to 1 ½ cups of liquid  
½ cup of pecans or walnuts finely chopped  
2 eggs size 7, separated (room temp)  
200ml light coconut milk

### To Make:

**First make the filling:** Add the first 5 ingredients for the filling into a medium sized saucepan and mix together. Gently bring to the boil then stirring from time to time, simmer over a low to medium heat until thick and smooth. Remove from the heat. Cool for 2-3 minutes then stir in the chopped nuts. Set aside.

**Next make the Base:** In a medium size bowl, mix together the flour, baking powder and coconut. Combine the sugar and butter in a saucepan, stir over a low heat until melted. Pour into the dry ingredients and stir well to combine. Press mixture evenly over the base of the tin with back of a spoon then bake for 10 minutes. Remove from the oven, leave to cool. Lower oven temperature to 160°C.

**Next:** Add the coconut milk and egg yolks to the filling and beat well. In a separate bowl whisk the egg whites until thick then gently fold through the mixture. Pour into the tin and bake for 30-35 minutes until just set in the centre (ovens will vary). Remove from the oven and allow to cool. When completely cold remove from the tin and transfer to a serving plate. Cover lightly and chill in the fridge until ready to serve.

Cut into slices then dust with icing sugar or drizzled chocolate. Serve with whipped cream or natural yoghurt (note 2) along with some strawberries or orange segments on the side.

Serves 8

### Note:

1. For dairy free use non dairy spread of choice
2. For dairy free use whipped coconut cream or coconut yoghurt
- 3.

**Tip:** Can be made a day ahead. Keep in the fridge, eat within 2 days.

