



# SKYE BLUE

Kitchens



## CHOCOLATE, DATE & PECAN 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 Baking Bag mix  
1 cup desiccated coconut  
1 TBS soft brown sugar  
100g butter (note 1)  
¼ tsp baking powder

### What you need: Filling

1 ½ cups finely chopped dates  
3TBS raw cacao powder  
1 TBS orange zest, finely chopped  
2 tsp vanilla paste  
juice of 2 oranges made up with water  
to 1½ cups of liquid  
½ cup of pecans finely chopped  
2 eggs, separated  
200ml light coconut cream

### 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 cream and egg yolks to the filling mixture 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 replace the butter with Olivani.
2. Replace whipped cream or natural yoghurt with whipped coconut cream

**Tip:** Can be made a day ahead. Keep loosely covered in the fridge, eat within 2 days (if it lasts that long).