

Chocolate & cranberry slice (vegan)

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Vegan chocolate desserts from Adele at Veggiehead.com.

Cranberry slice

Ingredients

- 450 g of shredded coconut, soaked in $\frac{1}{2}$ cup water for 30 minutes
- 1 cup dried cranberries
- 6 medjool dates, pitted
- 2 tsp beetroot powder (optional for colour)
- $\frac{1}{2}$ – $\frac{3}{4}$ cup melted coconut oil
- 1 tbsp water (if needed)

METHOD

In your blender, pulse ingredients together until well combined, and they stick together well. Add a touch more melted coconut oil if needed and some water to get the blades moving again; only if needed.

Press the coconut mixture into a silicone or lined baking tray and pop in the freezer to firm up.

Chocolate topping

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Ingredients

- 1 cup raw cacao powder
- ¼ cup maple syrup or alternative sweetener
- ¾ cup melted coconut oil

METHOD

Whisk together and spread over the top, Allow to set in the freezer for 10 minutes then slice. Alternatively, double the mix, and dip squares individually to coat.

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