

Raw vegan lime and mango slice

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A nut free slice that's school box friendly and perfect for an afternoon sweet treat.

Ingredients

- 1 cup desiccated coconut
- 1 $\frac{1}{4}$ cup [rolled oats](#)
- 1 tbsp coconut oil
- 150 g dried unsweetened mulberries (you can pick these up at any health food store or bulk food store), soak in boiling water for 5 minutes then drain well

Topping:

- 6 tbsp coconut butter
- 6 tbsp coconut oil
- 4 $\frac{1}{2}$ tbsp maple syrup
- 4 $\frac{1}{2}$ tbsp [lime](#) juice
- 3 [mango](#) cheeks, sliced thinly

Method

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Place all base ingredients into food processor and pulse until well combined. Place into a loaf tin, and press into the sides and even out. Place into fridge for 30 minutes.

Place all topping ingredients into a food processor and blend on low until well combined.

Place mango slices on top of the base then pour the topping over and smooth out well. Put into the fridge for at least 60 minutes then slice and enjoy.

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