



RAW VEGAN LIME SLICE

ALLERGIES:

No grains
No dairy
No eggs
No gluten

Prep time: 20 mins

Soaking time: 2 hours

Serves: 10 slices



INGREDIENTS

- **Base**
- 2 cups almonds
- 1 cup walnuts
- 12 medjool dates
- 1 cup desiccated coconut, unsweetened
- **Topping**
- 2 cups cashews, soaked in water for 2 hours, drained and dried on paper towel
- 300mls full fat coconut cream, (canned)
- ½ cup rice malt syrup
- 2 tbsp coconut oil, liquid
- ¼ tsp vanilla extract
- juice and zest of 2 limes (keep 1 tsp zest for topping)
- pinch pink rock salt

METHOD

- Line a 20 x 25 cm dish with baking paper.
- In a food processor, blend the base ingredients until crumbly and sticky.
- Press into the base of the prepared dish.
- Blend all topping ingredients in blender until smooth and creamy.
- Pour the topping over the base, and sprinkle extra lime zest over the top.
- Refrigerate for a minimum of 3 hours to set.
- This is firmer if stored in the freezer, and placed in fridge a few hours before required