QUEEN
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PREP: 30 min (+chilling)
COOK:
SERVES: 40

Raw Choc Raspberry Slice

Free from refined sugar and packed with nutritious ingredients, this slice is perfect for a not-so-naughty afternoon tea treat.

Ingredients

Base

100g dried pitted dates
80ml (1/3 cup) boiling water
100g roasted almonds
90g (1 cup) desiccated coconut
2 tbsp cacao powder, sifted
1 tbsp Queen Pure Maple Syrup
1 tsp Queen Natural Organic Vanilla Essence-Extract

Filling

180g (2 cups) desiccated coconut
130g (½ cup) virgin / unprocessed coconut oil

Method - Base

STEP 1

Place dates in a small heatproof bowl and cover with boiling water. Set aside for 15 minutes, drain and reserve soaking liquid.

STEP 2

Grease a 16cm x 26cm slice tin with coconut oil and line base and sides with baking paper.

STEP 3

Place soaked dates, 2 tbsp of reserved date-soaking liquid, almonds, desiccated coconut, cacao, Maple Syrup and Vanilla Essence in bowl of a food processor and process until nuts are finely chopped and mixture is well combined. Spread over base of lined tin and press down firmly with damp fingertips to evenly cover. Place in fridge while making filling.

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Ingredients

2 tbsp Queen Pure Maple Syrup

1 cup (125g) fresh or frozen raspberries

Queen Red Food Colour Gel

Topping

125g good-quality dark chocolate (70% cocoa), chopped

2 tbsp virgin / unprocessed coconut oil

1 tbsp Queen Pure Maple Syrup

Method - Filling

STEP 1

Place desiccated coconut, coconut oil, Maple Syrup, raspberries and a few drops of Red Food Colour Gel in a clean food processor bowl and process until evenly combined. Spread over chocolate base in tin and press down firmly with damp fingertips to evenly cover. Place in fridge while making topping.

Method - Topping

STEP 1

Combine chocolate and coconut oil in a medium heatproof bowl. Place over a saucepan of simmering water (make sure base of the bowl doesn't touch the water) and stir often until the chocolate melts and the mixture is smooth. Remove from heat and stir in the Maple Syrup. Set aside for 10 minutes to cool slightly.

STEP 2

Pour topping over filling in the tin and use the back of a metal spoon to spread gently and evenly. Return to fridge for at least 30 minutes or until firm enough to slice. Cut into small portions with a warm and dry knife. Serve chilled.

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