



PREP:
COOK:
SERVES:

No Bake Coconut Macadamia Biscuits

These chewy, raw biscuits contain a few secret ingredients (bananas & avocado!) but in the end it all comes together in a decadent sweet treat.

Ingredients

Biscuits

2 cups (240g) raw unsalted macadamias
100g fresh dates, seeds removed
½ cup (35g) shredded coconut
½ cup (45g) desiccated coconut

Icing

2 medium avocados
1 large banana (135g)
2-3 tbsp cocoa powder
½ cup (125ml/165g) [Pure Maple Syrup](#)

Method - Biscuits

STEP 1

Place the nuts, dates and shredded coconut in the bowl of a food processor and process until the mixture comes together (stop it and scrape down the sides a couple of times). Refrigerate the mixture for 30 minutes.

STEP 2

Take it out of the fridge. Place the desiccated coconut in a bowl. Using a teaspoon of mixture at a time, roll it into balls then press into a disc and press in the coconut to coat and place on a plate.

Method - Icing

STEP 1

To make the icing, place the avocado, banana, cocoa powder and maple syrup in the food processor and process until smooth like ganache.

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Method - Icing

STEP 2

Spoon it into a piping bag fitted with a star tip. Pipe the 'icing' on top of the 'biscuits'. Sprinkle with a little extra desiccated coconut. Refrigerate until serving.

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