



Gluten Free

RAW SNICKERS SLICE

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Ingredients Base Layer

- 3 x Tblspn of Cacao
- 1 x cup walnuts or almonds
- 1 x cup shredded coconut
- 12 x pitted dates
- 1 x tspn vanilla essence
- Pinch Himalayan salt

Method Base Layer

- Process nuts and coconut until fine powder in a processor, blender or thermomix
- Add the rest of the ingredients and blend into a smooth paste.
- Press into a square baking dish and place in freezer while you make the Caramel layer

Ingredients Caramel Layer

- 10 x pitted dates soaked in boiling water for 10mins then drain
- 3 x tablespoons of butter or coconut oil
- 2 x tspn of vanilla essence
- 3 x tblspn of almond butter or peanut butter

Method Caramel Layer

- Place all of the ingredients into a processor, thermomix or blender and blend into a smooth paste.
- Remove base from freezer
- Spread caramel layer over base and return to freezer while you make the top layer

Ingredients Top Layer

1 1/2 x can coconut cream

1/2 cup x tahini

1/4 cup x peanut butter

2 x tblspn maple syrup or raw honey

1/2 tspn x vanilla

pinch Himalayan salt

Method Top Layer

Place all of the ingredients into a processor, thermomix or blender and blend into a smooth paste.

Remove baking dish with the base and caramel layer from freezer

Spread top layer over caramel layer and return to freezer to set

Method Melted choc

Over a low heat, melt 200g of dark choc

Once top layer is set, remove from freezer and pour melted chocolate over the top layer

Place in fridge to set

Once set, cut into small squares

Store in an airtight glass dish in the fridge

Love & Stellar Healing
Cindy