



PREP: 15mins +
chilling
COOK:
SERVES: 8

No Bake Chocolate Coconut Macadamia Slice

Chewy, chocolatey, and it comes together with no oven-time! Perfect for summer, when the thought of a hot oven is too much to handle!

Ingredients

- 1 tsp – 1 tbsp coconut oil
- 1 cup (160g) pitted dates
- 1 cup (120g) roasted macadamias
- ½ cup (45g) desiccated coconut plus extra for dusting
- 1 tsp Queen Organic Vanilla Bean Paste
- 2 tbsp raw cacao
- 1 tbsp maca powder

Method

STEP 1

Grease a loaf tin with the coconut oil and line it with baking paper so the paper extends over the long sides.

STEP 2

Place all the ingredients in the bowl of a food processor and process until it comes together. It will seem very soft at this stage. You may need to stop it and scrape down the sides a few times.

STEP 3

Press the mixture into the tin and flatten the top then sprinkle over the extra coconut and press it in a little.

STEP 4

Refrigerate for at least 4 hours. Cut into triangles and serve or store in the fridge.

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