



Chai slice

This recipe has been developed for Trade Aid by The Vegan Monster. Easy to make, with no baking required; this recipe creates a delicious treat that works without gluten, dairy, eggs and refined sugar. A high-speed blender or powerful mini-blender is recommended. Makes one 18cm springform cake.

Ingredients:

Crust:

100g	Almonds*
6	Medjoul dates (pitted and finely diced)*
25g	Baking cocoa*
1-2 Tbs	Water

Filling:

100g	Cashews*
6	Medjoul dates (pitted and finely diced)*
1 can	Coconut milk*
3	Chai Masala teabags (contents of)*

Topping:

1Tbs	Maple syrup	1-2 Tbs	Baking cocoa*
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Method:

1. Soak almonds in filtered water for at least 8 hours, then rinse and drain. Soak cashews in filtered water for at least 4 hours, then rinse and drain.
2. For the crust, pulse the almonds and transfer to a bowl. Chop the dates as finely as possible, mix them with the almonds. Sift cocoa powder into the bowl and stir well. Add water to make a dough that is just moist enough to form it in your hands.
3. Line springform with baking paper. Scoop the dough into the springform, spread it evenly and press it firm.
4. For the filling, blend all ingredients until smooth. Start by using the solidified part of the coconut milk; add as much of the coconut milk's fluid as needed. Pour into springform and spread evenly.
5. Mix 1 tablespoon maple syrup and 1-2 tablespoons baking cocoa to make chocolate swirls, then place dollops of it all over the cake. Use a teaspoon to make swirls. Garnish with cacao nibs and shredded coconut if desired.
6. Place in freezer until set (approx. 4-6 hours). Then let thaw a little, before cutting slices. Keep chilled until served.

***Find this ingredient at your local Trade Aid store or stockist.**

See www.tradeaid.org.nz/recipes for more recipes