

CHOCOLATE PEPPERMINT SLICE



PREP TIME: 15 MINUTES COOK TIME: 1 HOUR
TOTAL TIME: 1 HOUR 15 MINUTES SERVINGS: 10



A delicious vegan chocolate peppermint slice (or square, depending on how you cut them). It's decadently rich, creamy and delicious. The perfect sweet treat!

INGREDIENTS

BASE LAYER

- 1 cup almonds
- 1/2 cup shredded coconut unsweetened
- 1/4 cup raw cacao powder
- 8 Medjool dates pitted
- 2 tbsp coconut oil melted

MINT LAYER

- 1 1/2 cup cashews soaked overnight and drained
- 1/2 cup coconut oil melted
- 1/2 cup cacao butter melted
- 1/4 cup maple syrup or honey
- 1 1/2 tsp peppermint extract

TOP CHOCOLATE LAYER

- 1 cup dark chocolate chips
- 1 tbsp coconut oil melted

INSTRUCTIONS

1. Line a 9x9 square baking pan with parchment paper and set aside.
2. To make the base layer, toss all base layer ingredients into a food processor. Pulse until finely ground, similar to coarse sand. Then transfer to your lined baking pan and press down firmly with your fingers or an offset spatula until smooth. Place in the refrigerator for 5 minutes.
3. In a high-powered blender, add all of the mint layer ingredients. Blend until smooth, scraping down the sides as needed. Then pour on top of the base layer and spread until smooth. You can also tap the baking pan gently on the counter to smooth the top. Refrigerate for 30 minutes or until firm.
4. To make the top layer, melt the chocolate chips in a double boiler or in the microwave, in 20 second increments. When melted, stir in the coconut oil. Pour the melted chocolate on top of the mint layer and spread until smooth. Again, gently tap the baking pan on the counter to smooth the top. Refrigerate for 15 minutes or until firm.
5. Once firm, cut the large square into individual peppermint chocolate slices. It's best to keep these slices chilled until serving.