

ONLINE AT THE Y

Learn, create, do something new by learning with the Y from your home

White Christmas Slice

Recommended for ALL ages

Resources / Ingredients:

- 90g copha
- 110g solidified coconut oil
- 50g coconut milk powder
- 2tsp vanilla essence
- 1 orange rind
- 100g shredded coconut
- 75g raisins
- 75g pistachio kernels
- 80g macadamias
- 60g pepita seeds
- 40g goji berries
- 45g cacao nibs

Instructions:

1. Line a square 18cm cake pan with baking paper
2. Combine the cacao butter melts and coconut oil in a heatproof bowl and place over a saucepan of simmering water (don't let the bowl touch the water). Heat for 2-3 minutes, stirring occasionally, or until melted.
3. Remove the cacao butter mixture from the heat. Add the coconut milk powder, vanilla and orange rind. Stir until combined and smooth.
4. Combine the coconut, raisins, pistachios, macadamia, pepita seeds, goji berries and cacao nibs in a large bowl. Add the warm copha mixture and stir to combine. Set aside for about 15 minutes, stirring occasionally, to allow the coconut to absorb some of the liquid (if not, the coconut may sink to the bottom of the pan).
5. Transfer the mixture to the prepared pan and use the back of a spoon to press the mixture in firmly, smoothing the surface. Place in the fridge overnight to allow the mixture to firm. Use the baking paper to lift the slice from the pan. Use a large sharp knife to cut carefully, but firmly, into 18 bars or shapes of your choice. Enjoy!

