



Vegan Date & Peanut Butter Chocolate Slices

If you're looking for a really easy vegan treat to serve at your Christmas get-togethers this year, then look no further. Our Date & Peanut Butter Chocolate Slices are delicious, vegan, organic and can even be made by the most culinarily stunted; your friends will think you know what you're doing.

- 🌿 **Prep** 20 min
- 🌿 **Chill** For at least 3 hours in the fridge (ideally overnight)
- 🌿 **Makes** Approximately 16 squares

Ingredients

- 🌿 250g Essential Pitted Dates
- 🌿 4 heaped teaspoons Essential Peanut Butter - or enough to cover dates
- 🌿 125g Essential Chocolate Drops
- 🌿 1 teaspoon Coconut Oil

Method

Soak the pitted dates in cold water to soften them up. While the dates soften, line a tray medium-sized baking tray with parchment paper. Butterfly slice the dates and cover the bottom of the tray by pressing the dates down firmly. Once you have created a base layer of dates, spread the peanut butter evenly over the top until all the dates are covered. Melt the chocolate drops in a bowl over boiling water. Add the coconut oil and stir until combined. Top the dates and peanut butter with the melted chocolate. Refrigerate for 3 hours (preferably overnight). Serve and take the accolades.

Recipe: **Lee Nottle**

Photography: **Kate Williams**