

A tasty, easy-to-prepare slice for those who love their chocolate.

Ingredients

- 2 cups raw cashews
- 1 cup desiccated coconut
- 10 pitted medjool dates
- 3 tablespoons raw cacao powder
- $\frac{1}{4}$ to $\frac{1}{2}$ cup of raw cacao nibs (depending on how much you like chocolate)
- Pinch on sea salt
- Juice of a lime
- Extra desiccated coconut for topping

Procedure

- Pulse nuts in a food processor until they are slightly crushed
- Add rest of ingredients, except for juice
- Process mixture
- Add lime juice
- Process mixture, ensuring mixture is moist to spread into a pan
- Place baking paper into pan and spread mixture on top
- Sprinkle coconut over mixture
- Chill in freezer for $\frac{1}{2}$ hour
- Cut into squares and keep in fridge