

MELT AND MIX CASHEW COFFEE NUT BUTTER SLICE

INGREDIENTS FOR 20cm square tin

DRY MIX

155gm/1 cup almonds
100gm/1 cup hazelnuts
100gm/1 cup walnuts
55gm/½ cup almond meal
30gm/½ cup desiccated coconut
110gm/1 cup dried cranberries

WET MIX

150gm Chocconutz Cashew
Coffee Nut Butter
100gm butter
100gm honey
2gm salt
½ tsp vanilla bean paste
1-2tsp ground coffee beans
(optional)

METHOD

1. Pre-heat oven to 180°C.
2. Place nuts on a large tray in single layer. Roast in oven for 8-10 minutes, until colouring and smelling toasty. Remove from oven to cool.
3. Line 20cm square baking tin with non-stick paper.
4. Place almond meal, coconut and cranberries in large mixing bowl. Set aside.
5. In a small saucepan, combine nut butter with butter, honey and salt, stirring until melted and smooth.
6. Briefly rub hazelnuts in clean tea towel to remove majority of skin. Roughly chop all nuts. Add nuts to other dry ingredients and toss to combine.
7. Add vanilla paste to wet mix and pour this over dry mix. Mix well to combine and scrape into prepared tin. Press mixture down firmly with back of metal spoon, to compact and create a smooth surface.
8. Scatter top with ground coffee if using.
9. Cover and refrigerate for a few hours until firm. Remove from tin and cut into desired size pieces.



COOKS NOTES Thanks to Kat from Chocconutz for the original recipe.

Use Chocconutz Cashew Coffee Butter available from Matters of Taste Providore and some SW farmer's markets.

Once nut slice is made, store in air tight container in fridge for 2-weeks or more.

Ensure nuts are super-fresh and not rancid (they smell musty if old and rancid).

Original recipe used coconut oil in place of butter, so can be interchanged.

Use your favourite combination of nuts.