

Gluten free, Dairy Free, Vegan Ginger Crunch

Ingredients:

Base:

- 1 packet [Vanilla Bliss DIY dry mix](#)
- 1 teaspoon nut butter (I used almond butter)
- 2 tablespoons melted coconut oil
- 1 teaspoon ground ginger

Topping / icing:

- 1/2 cup [I Am Vital coconut icing sugar](#), sieved
- 1 tablespoon ground ginger
- 1/3 cup (+ 1 teaspoon if not liquid enough) melted coconut oil

Method:

1. Add all base ingredients to a bowl and stir until fully combined.
2. Line a small tray with baking paper and press base mix evenly into tray
3. Place tray into freezer while making icing.
4. Place all the icing ingredients into a bowl and stir until fully combined.
5. Take tray with base out of freezer and pour icing on top.
6. Spread icing out to all the edges
7. Place tray back in freezer to set icing for 10 mins
8. Take out and slice (I like to use a warm knife).

Note:

Stores happily in fridge.

Options:

- A. If you like a thicker slice you can double the icing recipe.
- B. Can top with crystallised ginger.