



RAW CACAO BAKLAVA FUDGE

This delicious recipe has been contributed by Abigail O'Neil from [Model Chocolate](#)... a decadent Raw Cacao Baklava Fudge with a pistachio crumble base. Enjoy.

Ingredients:

Pistachio Crumble Base and Topping

1 1/4 cups *raw pistachios*

1 1/4 cups *desiccated coconut*

1 teaspoon *cinnamon powder*

3 drops *pure essential oil of lemon* or 1 - 2 teaspoons of *lemon zest*

1 tablespoon *lemon juice*

2 tablespoons *raw organic coconut oil*

1 tablespoon *coconut sugar*

Method:

Whizz altogether in your food processor until the mixture is fine but still has some texture. Press two thirds of the mixture into the base of a baking paper lined dish approx 27 x 20cm to create a firm base.

Place the base in the fridge/freezer to harden while you create the filling.

Set aside the remaining third of the pistachio crumble mixture in a separate bowl so you can continue to use the food processor.

Cacao Medjool Caramel Fudge Filling

1 1/2 cups pitted *Medjool dates*

1/2 teaspoon *vanilla powder*

4 tablespoons *raw organic coconut oil*

1/2 - 3/4 teaspoons *sea salt*

2 tablespoons *raw honey or rice malt/maple syrup*

2-3 tablespoons *raw cacao powder*

1/4 cup *raw walnuts* or extra whole *raw pistachios* (optional) added at the end for texture

Method:

Whizz all ingredients together in your food processor until thick, smooth and velvety.
Spread filling carefully over chilled base, sprinkle with whole pistachios or walnuts (if using) and top with remaining third pistachio crumble mixture.
Press down with the back of a clean spoon and set Baklava in the fridge or freezer to firm completely.
Decorate with some melted dark chocolate (also optional)
Cut into serving sizes and keep refrigerated when not eating.

Gluten Free | Dairy Free