MAKES
18

PREP TIME
8 HOURS

COOK TIME
5 MINS

# HEALTHIER WHITE CHRISTMAS SLICE

## INGREDIENTS

- 90g (3/4 cup) cacao butter melts (see note)
- 110g (1/2 cup) solidified coconut oil
- 50g sachet coconut milk powder
- 2 tsp vanilla bean paste
- 1 orange, rind finely grated
- 100g (11/2 cups) shredded coconut
- 75g (1/2 cup) Ocean Spray Reduced Sugar Craisins
- 75g (1/2 cup) pistachio kernels
- 80g (1/2 cup) whole roasted unsalted macadamias, coarsely chopped
- 60g (1/3 cup) pepitas
- 40g (1/3 cup) goji berries
- 45g (1/3 cup) cacao nibs

## METHOD

1. Line a square 18cm cake pan with baking paper, allowing the paper to extend up the sides.
2. Combine the cacao butter melts and coconut oil in a heatproof bowl and place over a saucepan of simmering water (don't let the bowl touch the water). Heat for 2-3 minutes, stirring occasionally, or until melted.
3. Remove the cacao butter mixture from the heat. Add the coconut milk powder, vanilla and orange rind. Stir until combined and smooth.
4. Combine the coconut, craisins, pistachios, macadamia, pepitas, goji berries and cacao nibs in a large bowl. Add the warm cacao butter mixture and stir to combine. Set aside for about 15 minutes, stirring occasionally, to allow the coconut to absorb some of the liquid (if not, the coconut may sink to the bottom of the pan).
5. Transfer the mixture to the prepared pan and use the back of a spoon to press the mixture in firmly, smoothing the surface. Place in the fridge overnight to allow the mixture to firm. Use the baking paper to lift the slice from the pan. Use a large sharp knife to cut carefully, but firmly, into 18 bars or shapes of your choice.
6. Store in an airtight container in the fridge.

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