

# Raw - Nut Cocoa Cake

## Ingredients

1. 4 cups (500g) Dates, pitted.
2. 1 & ½ cup Nuts (Almonds, Pecan & Macadamia mixture).
3. 1 & ½ cup purified water (warm).
4. 1 & ½ cup Raw coconut oil.
5. 1cup Raw cocoa powder.
6. 4 Tbsp Raw cocoa beans, finely ground.
7. 4 vanilla pods, finely ground.
8. 1/4 tsp Himalayan rock salt.

## Preparation

1. Soak the dates in the warm distilled water.
2. Grind the nuts in a Magi Mix or S-Blade food processor and scoop it out.
3. Then pour and blend the soaked dates in the S-Blade food processor until fine.
4. In parallel melt the coconut oil in a double boiler.
5. Add all the ingredients in the S-Blade food processor and mix all the ingredients to a uniform fine consistency as a thick mousse.

## Built-up

1. Fit wax paper on the removable base bottom of the spring form cake tin.
2. Place and compact the mousse/dough in the spring form cake tin.
3. Spread evenly with a fork.
4. Decorate with extra pecans or nuts.
5. Deep freeze for 30 minutes.
6. Cut in thin slices.

Serves at least 16 people

Enjoy it &



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