

Less than 30 minutes

(plus time to chill)

Makes 12

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Ingredients:

- 1 packet (200g) T-biscuits
- ¼ cup (60ml) each desiccated coconut and diced almonds
- ¾ cup (180ml) melted butter
- 15 (300g) pitted dates
- 1/3 cup (80ml) melted butter
- 3 Tbsp (45ml) maple syrup
- ½ Tbsp (8ml) vanilla essence
- 2 slabs (90g each) dark chocolate
- 2 Tbsp (30ml) cocoa powder

Method

1. Crumb T-biscuits in a food processor.
2. Add desiccated coconut, almonds and melted butter, then mix.
3. Press mixture into a lined 20cm square tray and refrigerate.
4. Combine dates, melted butter, maple syrup and vanilla extract and process with a stick blender until jam-like.
5. Spread onto biscuit base and refrigerate.
6. Melt dark chocolate in a bowl over simmering water.
7. Spread over date jam and set in fridge.
8. Dust with cocoa powder and slice.