Vegan & Gluten-Free Rangina

Cook Time: 0 min | prep Time: 0 min | total Time: 0 min | servings: 0

Ingredients:

- 1 cup fresh dates (ratab)
- 1/2 cup oat flour
- 1/4 coconut oil
- 1/4-1/2 tsp cardamom powder
- 1/3 cup chopped walnuts
- 1/4 cup rahash (halwa)

Instructions:

1. Remove the pits from the dates and place upright in a small dish with sides.
2. In a medium frying pan toast the walnuts and in another saucepan the oat flour for about 5 minutes. Then add the coconut oil to the flour and stir for the oil to be soaked by the flour. Add the rahash and cardamom and stir through.
3. Pour the oat sauce over the date covering their surface. Sprinkle with the toasted walnuts. Let cool and enjoy.
4. Store leftovers covered in the fridge.