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# No Bake Vegan Molten Cake

Cook Time: 0 min

prep Time: 15 min

total Time: 20 min

servings: 4

Ingredients:

Cake:

1/4 cup oats

1/4 cup raw pistachios

2 tablespoons cacao powder

1/2 cup (200g) pitted dates

Filling:

1/4 cup coconut oil

2 tablespoons tahini

1/4 cup maple syrup

1/4 cup coconut milk

2 tablespoon cacao powder

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Instructions:

1. Place all oats, pistachios and cacao powder in a food processor, and pulse until it turns into a rough flour. Add the dates and pulse until you get a sticky mixture that can easily be pressed together.
2. Transfer the mixture to a large piece of plastic wrap and then wrap it to get it sticking together nicely. Then place on parchment paper, laying the plastic on top, and then roll out until it's about 1/4 cm thick.
3. Cut large circles to fit into the mould you are using. Place each circle into your mould and press the bottom and up the sides. Roll out the rest of the dough and cut circles the same size as the base of your molten cake once it is flipped, enough to close up the cake once the filling is added. Place in the fridge while you make the filling.
4. Add all the filling ingredients into a blender, and blend until smooth. Pour into each cup, filling almost to the top. Then use the cut out circles to close the opening, making sure it's sealed well.
5. Return to the fridge for about 30 minutes just to make sure it's firm enough to turn out of the mould.
6. Turn out the cakes onto your serving plate, dust with some cacao powder on top, and start snapping.

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Notes:

If you make this, make sure you snap or instagram me those videos @ilovecrumbs.