## Date Tahini Coconut Fudge

Cook Time: 0 min Ingredients:

prep Time: 0 min

total Time: 0 min

servings: 0

- 1/2 cup raw cashews
- 1/4 cup coconut oil
- 150ml condensed coconut milk
- 1/2 cup soft dates (100g)
- 1/4 cup Tahini
- pinch salt
- toasted sesame seeds
- dark chocolate, melted (optional)

Instructions:

- 1. Soak the cashews for 3-4 hours.
- 2. Line a 20cm square baking pan with parchment paper.
- 3. Place the cashews in a blender with the oil and milk and blend.
- 4. Add the dates, tahini and pinch of salt and blend again until smooth.
- 5. Transfer the mixture to the prepared pan. Sprinkle on the sesame seeds.
- 6. Place in the fridge for a couple of hours until the fudge is firm enough to slice into squares. Place them in the freezer if youlre in a hurry.