# Date Tahini Coconut Fudge

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

Ingredients:

- 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)

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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 you're in a hurry.