

Pecan slice

INGREDIENTS

1½ cups almond meal
2 tbsp potato starch
2 tbsp tapioca flour
1 tbsp ground flax in 3 tbsp water
¼ cup maple syrup
60g vegan butter
Pecan Topping
12 medjool dates
¼ cup maple syrup and some to drizzle on top
½ cup tahini
1 tsp vanilla
1 cup pecans including the ones to put on top of the slice

METHOD

1. Mix the flours in a bowl and fold in the butter using your finger. Then pour in the maple syrup and flax and mix until all combined. If it's looking dry, add a splash of milk.
2. Press the mixture into an 18x12cm baking dish that is lined with baking paper. Bake for 15 minutes in a 170°C oven.
3. Cut the dates small and place them in a food processor and mix until small and broken down.
4. Add the tahini, ¼ cup maple syrup and vanilla and process until combined.
5. Reserve enough pecans to cover the top of the dish.
6. Mix all the others into the tahini mix, then press into the baking dish and decorate with the reserved pecans.
7. Drizzle on more maple syrup and bake in the oven for 20-25 minutes or until a skewer comes out clean.

The logo for Veet Karen, featuring the name in a stylized, handwritten script font.

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