

Chocolate Coconut Strawberry Slice



Prep Time 10 min



Serves 8

Ingredients

- 400g Novibloc
- 2 cups shredded coconut
- 2 tbsps agave or honey
- 1 vanilla pod
- 2 tbsps cold pressed coconut oil
- 10 strawberries



Method

- Place the coconut, agave or honey, vanilla & cold pressed coconut oil in a blender & pulse until it forms a paste.
- 2. Cover the cake tin with baking paper.
- 3. Place the mixture in the cake tin & press down by using a spatula.
- 4. Place in the freezer for an hour or overnight in the fridge.
- 5. Melt the Novibloc by placing in the microwave.
- 6. Pour the chocolate over the coconut mixture.
- 7. Place in the fridge until set. Before serving place some sliced strawberries on top of the cake.