RASPBERRY CHOCOLATE COCONUT BARS

OH-SO-SHAREWORTHY



Preparation Time: 15 minutes
Cooking Time: 10 minutes
Refrigeration Time: 30 minutes or overnight
Ready In: 55 minutes

Makes 12 servings



WINDSOR LESEL FLEUR DE SEL



WINDSOR LESEL FINE SEA SALTS

Ingredients

1 cup (250 mL)	unsalted cashews
1/2 cup (125 mL)	roasted hazelnuts
1 1/2 cups (375 mL)	desiccated coconut, divided
1/3 cup (75 mL), plus 2 tbsp. (30 mL)	maple syrup, divided
3 tbsp. (45 mL)	cocoa powder
10	pitted dates
2 tsp. (10 mL)	vanilla bean paste
3 cups (750 mL)	frozen raspberries
1/4 cup (60 mL)	dark chocolate
1/8 tsp. (0.5 mL)	Windsor LeSeL Fine Sea Salts
1 tsp. (5 mL)	Windsor LeSeL Fleur de Sel

Instructions

Line an 8 × 8-inch baking pan with parchment paper. Set aside.

In a food processor, combine 1/2 cup (125 mL) of the cashews, the hazelnuts, 1 cup (250 mL) of the coconut, 1/3 cup (75 mL) of the maple syrup, cocoa powder, dates and 1/8 tsp. (0.5 mL) of Windsor LeSeL Fine Sea Salts. Process into fine crumbs. Press firmly into the prepared pan and refrigerate until ready to fill.

In a medium saucepan over medium heat, simmer the raspberries with 2 tbsp. (30 mL) of the maple syrup, stirring continuously for 10 minutes. Remove from heat and press through a fine-mesh sieve set over a bowl. Reserve the raspberry liquid.

In a food processor, blend the remaining 1/2 cup (125 mL) of cashews, the vanilla bean paste and the remaining 1/2 cup (125 mL) of coconut until well combined. Add the raspberry liquid and blend until smooth.

Spread the raspberry mixture evenly over the chilled base. Refrigerate for at least 30 minutes, or preferably overnight.

Cut into 12 bars and separate slightly on the parchment to allow room for the chocolate drizzle. Melt the chocolate in a double boiler and drizzle over the bars.

Finish with Windsor LeSeL Fleur de Sel.

Suggested Salt Substitutions:

Windsor LeSeL Flaked Sea Salt, for finishing