



MATCHA FUDGE SQUARE

Vegan, Gluten Free

I had trouble to find the right name for this little treat, halfway flapjack, halfway millionaire the unique combination of matcha, fudge and oats gives to this dessert an incredibly indulging feeling yet these squares are vegan and gluten and refined sugar free.

INGREDIENTS

Matcha oat base:

70g melted coconut oil

80g cashew butter

80g maple syrup

200g Gluten free oats

2 tbsp *Matcha and Beyond* Culinary Grade
matcha

Fudge:

160ml maple syrup

60g cashew butter

90g coconut oil melted

Pinch of salt

1. To prepare the matcha base, sieve the matcha over the oats. In a separate bowl mix the melted coconut oil cashew butter and maple syrup together, add the dry ingredients and stir till well combined.

2. Spoon the mixture into a square 8" baking tin lined with parchment paper. Press down with the back of the spoon to get an even distribution. Reserve in the fridge.

3. Combine maple syrup, cashew butter and melted coconut oil together and stir well. You should get a sticky and thick consistency.

4. Pour the fudge over the matcha oats and place again in the fridge for at least 1 hour to get it set.

Utterly delicious, the best thing about this sweet treat recipe is that it is very easy to make, it doesn't require any baking and can be kept in an airtight container in the fridge for about a week, if they are not eaten before that...