

A close-up photograph of several dark brown, rectangular rawfood candy pieces. The candies are coated with a thick layer of white, crystalline flake salt. They are arranged on a white paper with a red geometric pattern. A semi-transparent text box is overlaid on the bottom half of the image.

Rawfood candy with dates, licorice and flake salt

Ingredients

200 g dried dates
1 tbsp cold pressed coconut oil
1.5 tbsp licorice powder
0.5 tsp vanilla powder
1krm flake salt
Topping: Licorice powder,
flake salt

How to make:

Mix all the ingredients in a food processor.
Place the batter on a piece of baking paper or plastic wrap and shape to a rectangle, about 10x13 cm.
Put the it in the freezer for an hour to make it easier to cut. Cut into smaller cubes and roll the cubes into licorice powder. Top with flake salt.