



## Chocolate Gingerbread Slice

GLUTEN FREE, GRAIN FREE, DAIRY FREE, EGG FREE, GAPS™ • VARIATION: NUT FREE

Need a special treat to share with friends? This one is a winner. The chocolate layer is from a recipe by Elyse Cornerford – another great option would be the ganache from the *Vanilla Cupcakes* (pg 240), or change it up completely and swap the chocolate for *Honey-Sweetened Marshmallows* (pg 214) – a variation we enjoy at Christmas. This gingerbread dough can also be used to make gingerbread biscuits.

### Makes 30 squares

2 Tbsp chia seeds  
 2 Tbsp water  
 75g pitted dried dates, finely chopped  
 50g (2 Tbsp) honey  
 120g coconut oil or unsalted butter, softened, plus extra for greasing  
 zest of 1 orange  
 2cm piece of ginger, peeled and finely grated

### DRY INGREDIENTS

300g (2 $\frac{2}{3}$  cups) activated or blanched almond meal  
 30g ( $\frac{1}{3}$  cup) coconut flour  
 3 tsp ground ginger  
 $\frac{1}{2}$  tsp ground nutmeg  
 $\frac{1}{4}$  tsp ground cloves  
 1 tsp ground cinnamon  
 $\frac{1}{4}$  tsp ground cardamom  
 $\frac{1}{4}$  tsp freshly ground black pepper  
 $\frac{1}{2}$  tsp vanilla powder or vanilla extract  
 $\frac{1}{4}$  tsp fine sea salt  
 $\frac{1}{2}$  tsp bicarbonate of soda

### CHOCOLATE TOPPING

800ml pure coconut cream  
 60–90g (2–3 Tbsp) honey, to taste  
 1 $\frac{1}{2}$  Tbsp Dutch cocoa, or 2 Tbsp cacao powder, or to taste

### ALSO NEEDED

38cm x 25cm baking dish  
 baking paper

### Serving Suggestion

Serve cold as a snack or after-dinner treat.

### Storage

Store in an airtight container in the fridge for up to 5 days, or slice and seal in reusable freezer bags freeze for up to 2 months.

### Method

1. Preheat oven to 170°C. Line the baking dish with baking paper.
2. Place chia seeds and water in a small bowl, stir, and leave to soak for 5–10 minutes.
3. Place dates in a food processor and process on **high speed** for 20–30 seconds, or until finely chopped.
4. Add honey, coconut oil or butter, chia-water mixture, orange zest and ginger to the food processor and process until well combined.
5. Combine the dry ingredients in a large bowl and mix with a wooden spoon.
6. Add the wet ingredients to the dry ingredients and mix until a dough forms.
7. Press dough firmly and evenly into the prepared baking dish. Bake for 20–25 minutes, or until cooked through and lightly browned.
8. To make chocolate topping, heat coconut cream and honey in a saucepan over **medium heat**. Simmer, stirring frequently, for 30 minutes, or until mixture is reduced and coats the back of the spoon. (Time will vary depending on thickness of coconut cream.)
9. Remove from heat and whisk through cocoa or cacao powder.
10. Pour chocolate topping over gingerbread slice and place in the freezer (on a flat surface) to set for 45 minutes, or until chocolate is firm.
11. Once cold, cut into 30 squares and serve.

### Thermomix® notes

**Slice:** Mix dry ingredients in TM bowl 15 secs/speed 6. Remove to a large bowl and set aside. Place dates in TM bowl and chop 20 secs/speed 9. Scrape down and add honey, coconut oil or butter, chia-water mixture, orange zest and grated ginger and mix 15 secs/speed 5. Add dry ingredients back to TM bowl and mix 30 secs/speed 5, using spatula to assist. Loosen mixture with spatula and mix again 30 secs/speed 5. Continue as above.

**Chocolate topping:** Place coconut cream and honey in TM bowl and cook 30–40 mins/100–110°C/speed 3 with MC off so steam can escape. Add cocoa or cacao powder and mix through 10 secs/speed 3. Continue as above.

### Variations

**Nut Free:** Swap almond meal for pepita meal.

**Marshmallow Gingerbread Slice:** Swap chocolate topping for *Honey-Sweetened Marshmallows* (pg 214).

**Decadent Chocolate Icing:** The chocolate topping can also be used as a dairy-free chocolate icing on cakes (eg *Chocolate Celebration Cake*, pg 248, or *Vanilla Cupcakes*, pg 240). Make chocolate topping as per recipe above, chill in the fridge, then mix in an electric mixer or Thermomix to soften before use.

**Gingerbread Biscuits:** Divide dough into four equal portions, roll into cylinders and wrap in baking paper. Chill dough for a few hours in the fridge or freeze for another day. When ready to bake biscuits, cut dough into 5–10mm slices, lay biscuits on baking paper-lined baking trays, leaving 1cm space between each, and bake at 160°C for 15 minutes, or until browned. Cool on the trays.

Baking

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