



RECIPE

# FROZEN COLD BREW TIRAMISU

SERVES EIGHT



## INGREDIENTS

### BASE LAYER

- 1 ½ cup walnuts
- 1 cup pitted dates
- 3 TBSP coconut oil, liquified
- 3 TBSP warm water
- 2 tsp pure vanilla extract
- Pinch of salt

### MIDDLE LAYER

- 2 ½ pints NadaMoo! Caramel Cold Brew & Cookies, softened\*

### TOP LAYER

- 1 cup raw cashews, pre-soaked & strained\*\*
- ½ cup unsweetened vanilla

- almond milk
- 4 TBSP coconut oil, liquified (use refined coconut oil if you don't want to taste the coconut flavor)
- 4 TBSP maple syrup
- 2 tsp pure vanilla extract
- Pinch of salt

### TOPPING OF CHOICE

- Cacao powder
- Coffee beans

## DIRECTIONS

1. First, make the base layer. Combine all base ingredients in a food processor and process until fully combined and slightly sticky. Add the mixture to the bottom of a 9 inch springform pan and smooth out into an even layer. Pour





## RECIPE

### DIRECTIONS (CONTINUED)

softened pints of Caramel Cold Brew & Cookies on top of the base layer. Use a spatula to smooth into an even layer. Place in the freezer while you complete the next step.

2. Meanwhile, combine all top layer ingredients in a clean food processor. Process until smooth. Add to the top of your ice cream layer. Place back in the freezer to chill overnight.

3. Before serving, dust the top with cacao powder and coffee beans. Keep frozen until serving.

\*Fifteen minutes before the hour is up, set out the two pints of NadaMoo! frozen dessert to thaw.

\*\*To soak cashews: Add to a bowl and fill with water, soaking for 2-3 hours. Strain and discard the water.

### NOTES

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