

ANNO 1918



WILD AFRICA

CREAM

S'MORE HUMMUS

INGREDIENTS

- 1¼ can Chickpeas (drained, rinsed & dried)
- 3 tbsp Coconut sugar or cane sugar
- 2 tbsp Maple syrup
- 2 tbsp Cocoa powder
- 3 tbsp Wild Africa Cream
- 1 tsp Vanilla Essence
- ¼ tsp Sea salt
- 1 cup Mini marshmallows
- Marie biscuits & strawberries (for serving)

METHOD

Preheat oven to 180°C.

Place all ingredients except marshmallows into a food processor (affiliate link) and process until smooth and creamy. About 3-4 minutes. Add hummus mixture to a small baking dish, cover dip completely with mini marshmallows and bake for 10-15 minutes or until marshmallows have puffed up and turned golden brown. Remove from oven and serve immediately with Marie Biscuits and strawberries.



ELEGANCE *UNTAMED*

  @WILDAFRICACREAM

#NO 
NO ALCOHOL MAY BE SOLD TO
PERSONS UNDER THE AGE OF 18. www.aware.org.za