



Raw Brownie

3/4 cup raw pecans
3/4 cup raw almonds
1 1/2 cup dates
1/2 cup raw cacao powder
1 teaspoon non-alcohol vanilla or vanilla powder
4 tablespoons maple syrup
1/2 teaspoon sea salt (for a hint of crunch)

Method

- Place pecans and almonds in food processor and process until the pecans and almonds are finely ground.
- Add dates to the processor and process again until the mixture forms a ball
- Add the remaining ingredients and process again until the mixture turns to a chocolate brown.
- Remove from food processor and add to 8x8 parchment lined glass pan and press brownie mixture in pan.
- Refrigerate for 1-2 hours before serving.

Raw Chocolate Icing

1 cup dates soaked in 1/2 cup hot water for 20-30 minutes
1/4 cup coconut milk
1/4 cup raw cacao powder
1/2 teaspoon non-alcohol vanilla or vanilla powder
1/4 cup melted coconut oil

Method

- Place and blend all ingredients, including date soak water in a high-speed blender.
- Continue blending until a smooth consistency is achieved.
- Pour over brownies and cover the top of brownies. Smooth with spatula.
- Refrigerate for 1-2 hours, slice and serve.