

No-Bake Brownies

This recipe came from www.juliemorris.net, a wonderful raw/vegan blog written by an LA woman named, well, Julie Morris.

- 1 cup raw walnut pieces
- 1 cup medjool dates, pits removed
- ½ cup cacao powder
- Pinch sea salt
- 1 – 2 tablespoons raw cacao nibs (use quantity to taste)

Place walnuts in a food processor and grind for a couple seconds to form a coarse flour. While machine is running, add pitted dates, cacao powder and salt, processing until a moist, crumb-like dough has formed.

Spread into an 8×8 inch pan, sprinkle with cacao nibs, and press firmly into a solid brownie layer. Cut into bite-size squares and serve. Alternately, press and roll brownie dough into small balls to make brownie bites.