

## **Brownies**

From: Raw Food Made Easy for 1 or 2 people by Jennifer Cornbleet

Yield: 8 brownies, 4 servings

1 ½ cups raw walnuts, unsoaked

Dash salt

8 pitted medjool dates, unsoaked

1/4 cup unsweetened cocoa or carob powder

½ teaspoon vanilla or cherry extract

2 teaspoons water (for a moister brownie; optional)

1/4 cup chopped dried cherries or coconut (optional)

Chop 1/4 cup of the walnuts and set aside. Place the remaining walnuts and the salt in a food processor fitted with the S blade and process until finely ground. Add the dates and process until the mixture sticks together. Add the cocoa powder and vanilla and process until evenly distributed. Add the water, if using, and process briefly.

Transfer to a mixing bowl. Add the reserved chopped walnuts and dried cherries or coconut, if desired, and mix well using your hands. Pack mixture firmly into a square container. Chill at least 2 hours before serving. Stored in a sealed container, Brownies will keep for up to one week in the refrigerator or one month in the freezer.

These are really great topped with the Chocolate Mousse.