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Jill's Raw Vegan Brownie Bites

Ingredients:

- 3 cups pitted dates
- 1 cup ground raw walnuts
- 1 cup ground raw almonds
- 3/4 cup cocoa powder
- 1/4 teas sea salt
- Chopped walnuts, oats, and/or other nuts (to coat balls)

Directions:

1. Soak dates in warm water for about 10 minutes. Then grind them in the food processor into small bits.
2. Mix ground walnuts, ground almonds, cocoa powder, and sea salt with the dates and form into balls.
3. Coat balls with chopped walnuts, oats, and/or nuts.
4. Keep refrigerated.

Optional Directions: flatten ball mixture into a pan lined with waxed or parchment paper.

Frost with Chocolate Ganache:

- 2 tbsp melted coconut oil
- 1 cup dairy free chocolate chips
- 1/4 cup non-dairy milk (such as almond, coconut, rice, or cashew milk), heated 45 sec. (put the chips in the hot milk until melted). Beat these 3 ingredients until creamy.
- Then beat in 1/2 to 3/4 cup GF powdered sugar.

Spread the ganache over the brownies and chill at least 2 hrs. They're really best the second day.