

Raw chocolate brownies

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Raw chocolate brownies

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Craving something truly delicious? These raw chocolate brownies hit the mark every time!

Ingredients (Makes approximately 16 slices)

Chocolate brownie base

- 2 cups [walnuts](#)
- 1 cups [cashews](#)
- 1 cup medjool dates soaked 30 mins to soften
- ½ cup cacao powder
- 2 tsp agave syrup
- 3 tsp stevia

Method:

In a food processor, blend nuts until it resembles breadcrumb texture, then add dates and blend until the mixture starts to 'stick'. Add cacao, syrup and stevia, and blend until mixed through. Press mixture into a non-stick slice tray and press down until packed firmly.

Chocolate brownie icing

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- 1 cup medjool dates soaked 30 mins to soften
- ½ cup [cacao](#) powder
- ¼ cup coconut oil, warmed until liquid
- 2 tsp agave syrup
- 3 tsp stevia
- ½ cup filtered water
- A pinch of Himalayan crystal salt

Method:

In a magic bullet blender or high speed blender, blend all ingredients until smooth and you have the right consistency. Add more water in tiny amounts (one teaspoon at a time) if needed. Spread icing onto base and smooth out. Place in freezer to set for 15 to 30 minutes, and then keep in the fridge for when the brownie craving hits!

Recipes from [Easy Raw Food Recipes to get you Started](#) eBook, \$15.

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