

Raw chocolate raspberry brownie bites

Search:

- [Desserts](#)
- [Recipes](#)

Raw chocolate raspberry brownie bites

```
(function(d, s, id) { var js, fjs = d.getElementsByTagName(s)[0]; if (d.getElementById(id)) return; js = d.createElement(s); js.id = id; js.src = "//connect.facebook.net/en_US/all.js#xfbml=1"; fjs.parentNode.insertBefore(js, fjs); }(document, 'script', 'facebook-jssdk'));  
Tweet !function(d,s,id){var js,fjs=d.getElementsByTagName(s)[0];if(!d.getElementById(id)){js=d.createElement(s);js.id=id;js.src="https://platform.twitter.com/widgets.js";fjs.parentNode.insertBefore(js,fjs);}}(document,"script","twitter-wjs");
```



```
(function() { var po = document.createElement('script'); po.type = 'text/javascript'; po.async = true; po.src = 'https://apis.google.com/js/plusone.js'; var s = document.getElementsByTagName('script')[0]; s.parentNode.insertBefore(po, s); })();  
Add to favorites
```

Raw chocolate raspberry brownie bites



Rate this recipe

5 people are cooking this [Count me in](#)

These raw chocolate brownie bites are made from raspberries, maca, cacao and chopped nuts.

Ingredients

- 3 cups mixed pecans and walnuts
- 1 cup medjool dates, chopped
- 2 tsp coconut oil, warmed until liquid
- $\frac{3}{4}$ cup [cacao](#) powder
- 2 tsp vanilla extract
- $\frac{1}{2}$ tsp cinnamon
- Pinch sea salt
- 1 tsp maca powder
- 4 tsp dark raw agave syrup or sweetener of your choice
- 4 tsp freeze dried raspberries (or goji berries) + extra chopped berries for rolling in

Method

Place nuts in processor and combine until they are a meal-like consistency. Add rest of ingredients except raspberries, and process until sticky.

Raw chocolate raspberry brownie bites

Add raspberries and pulse until just broken up. Roll into balls and freeze for two hours. When ready to serve, roll in extra chopped freeze-dried raspberries, maca, cacao or chopped nuts.

Browse more [raw chocolate desserts](#) or join our foodie community on [Facebook!](#)

Recipe from *Easy Raw Food Recipes to get you Started*.

```
function displayNutrition(msg) { $('nutrition-label-container').text(msg); $('nutrition-label-container').fadeOut(1000, function() { c_obj = $(this); window.setTimeout(function() { $(c_obj).fadeOut(1000); }, 5000); }); } function saveFavoriteNode(nid) { $.get('/favorite_nodes/add/' + nid, function(data) { // $('result').html(data); alert('This recipe was added to your favorites list'); }); }
```